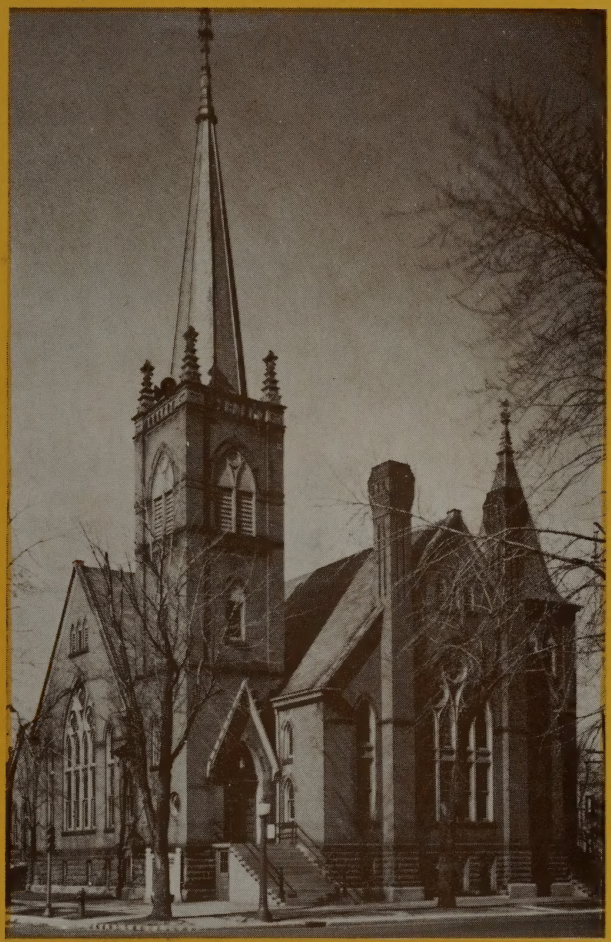

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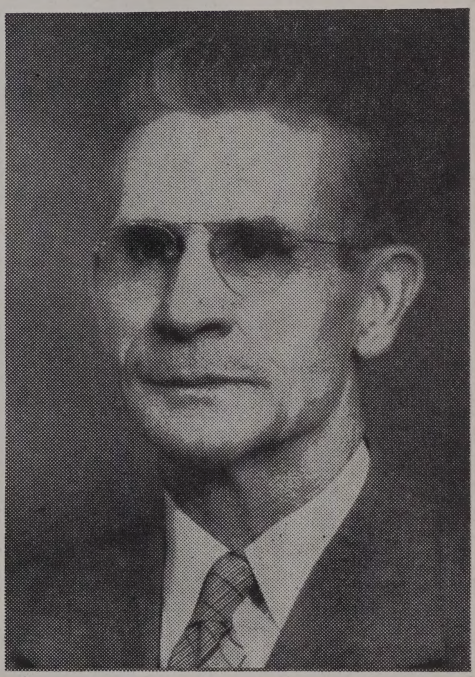

CHARLES O. KRISE

"Remember this always, children. You have a man-part and a God-part, and neither should go hungry."

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Brief History of the Auburn Methodist Church

The year 1849 is recorded in history books as the year of the gold rush in California, but to the Methodists of Auburn is it cherished as the year the first Methodist Church building was constructed on a plot of ground donated by Wesley and Sophia Park, the first settlers on the site of Auburn. Ten years before, a Methodist Class had been organized by Rev. Samuel Reed, a missionary preacher of the Logansport District, assisted by Wesley Park, who, with his wife Sophia and Fannie Smith, were the first three members of the Auburn Methodist Church. That same year, the first quarterly conference of the Logansport District was held in Auburn, and Rev. Samuel Reed was assigned to the Auburn Circuit. An offering of $2.45 was "lifted." These first Methodist meetings were held in the cabin of Wesley Park but, as the congregation grew, plans were made for the erection of a church building. During the pastorate of Rev. Samuel Lamb, who was himself a carpenter by trade, land was donated by the Park family and the building was erected at the northwest corner of what is now East Seventh and Cedar streets. Rev. Lamb worked on the building and much material and labor were donated, as well as money. The cost of the this first church was $1,400.00.

The Baptist church society, along with several other denominations, frequently held meetings in the Methodist building since this was the first church building in Auburn.

The congregation continued to grow and in 1874-5 the church building was moved to the southeast corner of Van Buren and Sixth streets, just north of its present location and social rooms were added. Soon after, the parsonage was moved from its location on the corner of Sixth and Cedar streets to the new church lot, facing south on Seventh street. However, following a successful revival meeting in 1889 which added many members to the congregation, strong sentiment developed for the building of a larger and better church building. The lot on Cedar street had been sold and the $3,000.00 received for it formed the nucleus of a building fund. In 1890, when Rev. Lamport was returned for the fifth year to the Auburn church, a building committee was appointed. The original church building was moved out into Sixth street to be used by the congregation during the construction period and the parsonage home was moved north to the corner where the church had stood, leaving the northeast corner of Van Buren and Seventh streets clear for the erection of the new building. The parsonage remained on this site for 62 years, serving in one capacity or another.

The construction of the new brick church, generally considered as much larger than justified or necessary, was a notable event in the county and was contributed to by many citizens and organizations outside the church membership. Twenty thousand dollars was spent on the new building, which was equipped with a two manual, eighteen stop pipe organ and a bell which weighed 1,317 pounds. Michigan sandstone was used in the foundation and brick was made by John and Herman Groscup at their brickyard one mile west of Auburn. In the summer of 1891 the new building was com-

pleted and Dr. Payne of New York city delivered the address at the dedication service. The old church building was sold for a business building and moved to East Ninth street, but it burned a few years later.

In 1905 a brick residence on the corner of Fifth and Van Buren streets was purchased for a parsonage home and the janitors' families occupied the smaller house beside the church for the next twenty-five years. This building then was remodeled and equipped for use as children's classrooms in 1930 with funds contributed by the mother of William Schermerhorn. A few years later a large Scout Room was added to provide facilities for Scout work and extra classroom space.

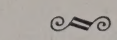
In 1939, during the ministry of Rev. Claude Garrison, the week of Dec. 3 to Dec. 10 was set aside to celebrate the One Hundredth Anniversary of the establishment of the Methodist church in Auburn and the exercises included the placing of a bronze tablet on the original site of the first church meeting. The church was newly decorated and new carpet was laid for the occasion. Membership had grown from three in 1839 to 854 in 1939.

The building, which was once considered much too large, had gradually become less and less adequate for the expanding congregation and its activities. It was thought necessary in 1946 during the ministry of Rev. Van Hinckley to again begin a series of drives to establish a building fund. The first step was the remodeling of the sanctuary and the basement in order that the best use might be made of all available space. The pipe organ was replaced with a Consonata electronic organ, making possible the enlarging of the choir loft. The lecture room in the rear was brought into the sanctuary by replacing a wall with sliding doors, a change which materially increased seating capacity. The basement rooms and kitchen were completely remodeled and redecorated to give added classroom space and Modernfold doors were installed to allow use of the entire basement for serving dinners now easily prepared in the modern, efficiently equipped kitchen. Architects' plans then were studied and in the winter of 1951-52 during Rev. Clarence Collins' third year as pastor, sufficient funds were available to make possible the first steps toward erecting a new Children's Sanctuary. In April, 1952, the old parsonage home which had been used as a children's building for 22 years was sold and moved from the church property, allowing space for the erection of a modern one-story brick building adjoining the north side of the church, and facing Sixth street, at a cost of approximately $90,000.00, adding 5,850 square feet of classroom space to the church building. Architect's plans are completed for the addition of a chapel and more social rooms when the present 1,250 membership again outgrows its church home.

In 1950 the Schermerhorn residence on the northeast corner of Sixth and Van Buren streets was purchased for a parsonage and the old parsonage was sold.

The spiritual growth from its modest beginning in 1839 with three stout-hearted members has been continuous and its strength lies in the fact that it has aspired in doing for others. The Conference minutes through the years record the Auburn Methodist Church as ranking high per capita in its Missionary giving.

BREADS - QUICK BREADS



POTATO REFRIGERATOR ROLLS

1 cup scalded milk
3 tbsp. shortening
1 tbsp. sugar
2 eggs
1 cup cooked, mashed potatoes
4 cups sifted all-purpose flour
1 cake compressed yeast — or
1 package dry granular yeast

Combine milk, shortening, sugar and salt. Cool to lukewarm. Add yeast and mix well. Blend in eggs and mashed potatoes. Gradually add flour; mix until dough is well blended and soft. Place in greased bowl and cover. Store dough in refrigerator or cold place at least two hours. Shape chilled dough into two dozen rolls, place on greased baking sheet. Let rise in warm place (80° - 85° F.) until light, about 1½ hours. Bake at 400° F. for 15 to 20 minutes.

Marilynne Clemm (Mrs. C. E.)

NEVER FAIL REFRIGERATOR ROLLS

1 cake Fleischmann's yeast
1½ cups lukewarm water
1 cup scalded milk
2/3 cup shortening
1/3 cup white sugar
1 cup mashed potatoes (can use left-overs)
1¼ teaspoons salt
2 eggs, well beaten
5 cups flour, or until it isn't sticky on the hands. Can make like buns for hamburgers or Parker House rolls

Put warm water on crumbed up yeast and add scalded milk and shortening. Stir well and add sugar and salt. Stir well, add potatoes and yeast. Stir well, then add eggs, mixing well after each addition. Stir in flour and mix with hands about 10 minutes. Cover and let rise double in size. Knead again before making into rolls or buns or placing in the refrigerator. If you put them in the refrigerator before making into rolls, it takes about 3 hours to rise in room temperatore. Bake 25 minutes at 375° F. If they are not brown, turn to 425° F. for the last few minutes.

Mrs. Faye Miller

ICE BOX ROLLS (with mashed potato)

1 yeast cake
1/2 cup lukewarm water
2/3 cup shortening
2/3 cup sugar
1 teaspoon salt
1 cup mashed potato
1 cup scalded milk
2 eggs
flour

Soften yeast in lukewarm water. Add shortening, sugar, salt, and potato to milk which has been scalded. Cool and add yeast mixture and beaten eggs. Add enough flour (all-purpose) to make a stiff dough. Turn onto floured board and knead well. Place in greased bowl and let rise until double in bulk. Use as much as you like and store the rest in refrigerator. Let rolls rise until double in bulk and bake 20 minutes at 425° F. Makes 3 dozen small rolls.

This recipe also makes grand donuts or lunch rolls. Let rise and then fry.

Mrs. Mary Lowman

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Breads — Quick Breads

NO KNEAD ROLLS

- 1 cake yeast
- 1 tbsp. warm water
- 1 cup hot milk
- 1/2 cup shortening
- 1/4 cup sugar
- 1 tsp. salt
- 2 beaten eggs
- 4 cups sifted flour

Put yeast in warm water. Mix hot milk, sugar, salt, shortening together in bowl. Add beaten eggs, stir. Add yeast, then add flour; stir this with a spoon, one cup at a time or less if you wish. Do not knead this like you do bread. Place in refrigerator. Shape into rolls, let rise. Bake in 400° oven 15 to 20 minutes.

Mrs. Robert Ross

PARKER HOUSE ROLLS

- 1 cake compressed yeast
- 6 tbsp. sugar
- 1¾ tsp. salt
- 1/4 cup melted shortening
- 1 egg
- 3/4 cup lukewarm water
- 3/4 cup milk, scalded and cooled
- 5-5½ cups flour

Soften yeast in cooled milk. Add salt, shortening, sugar and water. Add flour, a little at a time, beating thoroughly after each addition. Turn on to lightly floured board and knead until smooth. Cover with warm, damp cloth. Let rise until double in bulk. Roll to inch thickness. Cut into rounds 2 inches in diameter. Crease middle of each with dull edge of knife. Brush with melted butter. Fold over, pressing together with palm of hand. Place close together in rows on well-oiled baking sheet. Cover and let rise until treble in bulk. Bake in hot oven (450°) 15-18 minutes. Makes 24 rolls.

Mrs. Bessie Trout

CLOVERLEAF REFRIGERATOR ROLLS

- 1 cake compressed yeast
- 1/2 cup sugar
- 1 tsp. salt
- 2 cups lukewarm water
- 1 egg
- 7 cups flour
- 3 tbsp. melted shortening

Put water, yeast, salt, sugar, egg in large mixing bowl and beat well with egg beater. Stir in half of flour. Then add shortening. Stir in rest of flour. Put on board. Knead a little. Put in bowl and let rise double. Punch down and put in covered bowl in refrigerator. About 1 hour before baking, remove desired amount of dough. Shape into small rolls and put in muffin pans. Let rise double and bake in hot oven, 425°, for 20-25 minutes. This dough can be used before it is refrigerated, too.

Mrs. Rose Buttermore

LITTLE BROWN HOUSE

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Breads — Quick Breads

PARKER HOUSE ROLLS — About 15 two inch rolls

1 tbsp. sugar
1 cup milk
2 tbsp. butter or margarine
3/4 tsp. salt
1/2 yeast cake
1 egg, optional
2⅝ cups bread flour
2 tbsp. lukewarm water

Scald milk; add sugar, butter and salt and stir until dissolved. When these ingredients are lukewarm, add the half yeast cake dissolved in 2 tbsp. lukewarm water. Beat in the egg if it is to be used. Sift the flour before measuring. Sift in the flour. Cover it and let it rise in a warm place until it doubles in bulk (for about 2 hours). Place on floured board and knead about 30 strokes. Roll the dough and cut it into rounds with a floured biscuit cutter. Dip the handle of a knife in flour and use it to make a deep crease across the middle of each biscuit. Fold the biscuits over and press the edges together lightly. Place the biscuits in rows in a greased pan. Permit them to rise in a warm place until they are light (for about 35 minutes). Bake them in a hot oven, 425° for about 20 minutes. Remove them at once from the pans and brush tops with melted butter or Mazola oil and cover with a cloth for a few minutes.

Mrs. Kathryn E. Parker

BANANA BREAD

2 cups flour (1 all-purpose and 1 Swansdown)
3 eggs
1 cup sugar
1/2 cup Crisco
1 tsp. salt
1 tsp. vanilla
1 tsp. soda
2 bananas, mashed
3 tbsp. cold water

Place all ingredients in a bowl and beat until well blended. Bake about 1 hour in a loaf pan at 350°.

Mrs. B. L. Bailey

QUICK ORANGE BREAD

2 cups sifted flour
4 tsp. baking powder
1/2 cup sugar
1/2 tsp. salt
2 eggs
1/2 cup orange juice
3 tbsp. melted shortening
Orange mixture

Sift together flour, baking powder, sugar and salt. Beat eggs well and add orange juice, shortening, and cooked orange mixture. Combine with dry ingredients. Bake in greased loaf pan at 350° about 1 hour. Yields one 1-lb. loaf.

Orange Mixture —
Rinds of 2 oranges
1/2 cup water
1/2 cup sugar

Simmer rinds in hot water 10 minutes. Drain, cover with water and cook until tender (10 minutes). Drain and shred or grind.

Add the 1/2 cup water and 1/2 cup sugar and cook slowly until a thick syrup is formed and the rinds have become semi-transparent. Cool.

I make orange mixture when using fresh oranges and store it in the refrigerator, then use canned orange juice when making bread.

Marilynne Clem (Mrs. C. E.)

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Breads — Quick Breads

BANANA NUT BREAD

- 1/4 cup shortening
- 1/2 cup sugar
- 1 beaten egg
- 1 cup bran, any type
- 2 tbsp. water
- 1½ cups mashed bananas (3 large)
- 1½ cups flour
- 1/2 tsp. salt
- 2 tsp. baking powder
- 1/2 tsp. soda
- 1 tsp. vanilla extract
- 1/2 cup chopped nut meats

Cream shortening and sugar, add egg, then bran; mix thoroughly. Combine water and banana; add alternately with sifted dry ingredients. Mix thoroughly; add vanilla and nut meats. Bake in greased 1-lb. loaf pan in moderate oven (350°) about 1 hour.

Mrs. Clyde Leeke

ALL-BRAN PRUNE BREAD

- 2 cups All-Bran
- 2/3 cup juice from cooked prunes
- 2/3 cup buttermilk
- 1/2 cup sugar
- 2/3 cup chopped cooked prunes
- 1 egg
- 1¼ cups flour
- 1/4 tsp. salt
- 1½ tsp. soda
- 1 tbsp. shortening
- 1/3 cup chopped nutmeats, optional

Soak the All-Bran in the prune juice and buttermilk. Cream the sugar and the shortening thoroughly; add egg and beat well. Add All-Bran mixture. Sift flour with salt and soda and add first mixture with prunes and nutmeats. Stir only until flour disappears. Bake in greased loaf pan in a moderate oven (325° F.) 1 hour and 20 minutes. Yields 1 loaf (9½ x 5½ pan).

Mrs. R. E. Baker

GRAPE-NUT BREAD

- 3/4 cup Grape-Nuts
- 1 cup sour milk (soak 10 min.)
- Beat into above:
- 1 egg
- 1/2 cup sugar
- 1/2 tsp. salt
- 1½ cups flour
- 1 tsp. soda
- 2 tsp. baking powder

Let rise 15 minutes. Bake 40 minutes at 350°.

Mrs. Juanita Kuhlman

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Breads — Quick Breads

APRICOT BREAD

- 1 cup dried apricots (half of 11 oz. pkg.)
- 1 cup sugar
- 2 tbsp. shortening
- 1 egg
- 1/4 cup water
- 1/2 cup orange juice
- 2 cups sifted flour
- 2 tsp. double action baking pwdr.
- 1/4 tsp. soda
- 1 tsp. salt
- 1/2 cup chopped nuts

Soak apricots 30 minutes in warm water to cover; drain and cut with scissors in 1/4 inch pieces. Mix together sugar, shortening and egg; stir in water and orange juice. Sift together and stir in flour, baking powder, soda and salt. Blend in chopped nuts and cut-up apricots. Line bottom of greased loaf pan with paper; grease paper and pour in batter. Let set for 20 minutes. Bake 55 to 65 minutes in moderate oven (350°) until toothpick comes out clean in center of loaf. Remove from pan and take off paper immediately.

Mrs. Katherine Korb

NUT BREAD

- 2 eggs
- 1 cup sugar
- 1 cup milk
- 2 tbsp. melted shortening
- 1/2 tbsp. salt
- 1 cup nut meats
- 3½ cups flour
- 3½ tbsp. baking powder

Beat eggs with sugar and milk and add other ingredients. Bake 1 hour in moderate oven.

Rose Means

CORNISH SPLITS

- 1 cake yeast
- 1/4 cup sugar
- 4 cups sifted flour
- 1/4 tsp. salt
- 1/3 cup shortening
- 3/4 cup lukewarm milk
- 2 eggs, well beaten
- 1/2 cup whipped cream
- 1/2 cup apricot jam

Combine yeast and 2 tbsp. sugar. Let stand until yeast liquifies. Sift flour and salt with remaining sugar. Add yeast. Cut in shortening. Add milk and beaten eggs and combine with yeast mixture. Mix quickly into a soft dough. Spread with melted butter. Cover and let rise until double in bulk. Knead and form into small flat cakes. Place on baking sheet, brush with butter and let rise again until double. Bake at 400° about 25 minutes. Cool. Split sides of each and fill with the whipped cream mixed with apricot jam.

Mrs. John Zimmerman

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STREUSEL FILLED COFFEE CAKE

1½ cups flour
3 tsp. baking powder
1/4 tsp. salt
3/4 cup sugar
1/4 cup shortening
1 egg
1/2 cup milk
1 tsp. vanilla

Sift flour, measure, then sift flour, baking powder and salt. Cut in shortening with pastry blender. Add egg with milk and vanilla. Blend. Pour one half batter in greased pan (6 x 10 or 8 x 8). Sprinkle with one half streusel mixture, add remaining batter, then sprinkle on rest of streusel mixture. Bake 30 minutes in 375° oven.

Streusel Filling —
1/2 cup brown sugar
2 tbsp. flour
2 tsp. cinnamon
2 tbsp. melted butter
1/2 cup nuts

Mix sugar, flour and cinnamon. Blend in butter, add nuts.

Mrs. Robert Morr

DATE NUT BREAD

1 7¼ oz. pkg. of dates
1 tbsp. lard or butter
1¾ cups hot water
1½ cups sugar
1 tsp. vanilla
1 egg
1/2 tsp. salt
2 level tsp. soda
3½ cups bread flour
3/4 cup chopped nuts.

Pour the 1¾ cups hot water over chopped dates and lard. Mix dry ingredients and add the cool water and date mixture. Add nuts. Makes 2 loaves, or bake in 1 large loaf pan, at 325° for 15 minutes, then increase heat to 350° for 30 minutes.

Mrs. Grace Strock

DATE NUT BREAD

1 cup sliced dates
1 tsp. soda
3/4 cup boiling water
1 egg
3/4 cup sugar
1 tbsp. melted butter
1 pinch salt
1 tsp. vanilla
1¾ cups flour
1/2 cup chopped pecans

Sprinkle soda over dates and add boiling water. Let sit and cool. Beat egg and add sugar, butter, salt, vanilla and flour. Add date mixture and nuts. Bake at 325° for about 45 minutes. Makes 1 loaf in bread pan.

Mrs. Irene Bisel

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Breads — Quick Breads

NUT AND DATE BREAD

- 1 cup granulated sugar
- 2 eggs
- 1 tsp. salt
- 1 cup dates
- 4 tsp. baking powder
- 2 tbsp. butter
- 1¼ cups sweet milk
- 1 cup nuts
- 3½ cups flour

Cream butter and sugar. Add beaten eggs, milk, salt, chopped nuts, and dates. Then add flour and baking powder sifter together. Pour into greased loaf pans and let rise 30 minutes. Bake about 50 minutes at 350°. Makes 2 loaves in pan 8x4x2½.

Mrs. Roy Carey

BUTTERMILK PECAN BREAD

- 1 cup brown sugar, firmly packed
- 1 egg well beaten
- 2 tbsp. melted butter or margarine
- 2 cups sifted flour
- 1/2 tsp. baking soda
- 3/4 tsp. baking powder
- 1/4 tsp. salt
- 1 cup buttermilk or sour milk
- 1 cup coarsely broken pecans

Add sugar gradually to beaten egg; beat until light. Add melted butter. Blend Mix and sift dry ingredients. Add alternately with buttermilk; stir just enough to blend. Stir in pecans. Bake in greased loaf pan (9x5x3) in moderate oven at 350° for 1 hour.

Mrs. Gladys Mavis

BISCUITS SUPREME

- 2 cups flour
- 1/2 tsp. salt
- 4 tsp. baking powder
- 1/2 tsp. cream of tarter
- 2 tsp. sugar
- 1/2 cup shortening
- 2/3 cup milk

Sift flour, salt, baking powder, cream of tarter, and sugar; cut in shortening until mixture resembles coarse crumbs. Add milk all at once and stir just until dough follows fork around bowl. Pat or roll 1/2 inch thick; cut with biscuit cutter. Bake on ungreased cookie sheet in hot oven (450°) 10 to 12 minutes. Makes 16 medium size biscuits.

Mrs. Ruth Pepple

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Breads — Quick Breads

YEAST WAFFLES

1¾ cups milk
4 eggs, beaten
1½ cakes Red Star yeast
2 tsp. sugar
1/2 tsp. salt
1/4 lb. butter or oleo
2 cups flour, sifted

Mix in order given. Let rise for 1½ to 2 hours. Bake.

Mrs. Nell Souers

BUTTERMILK WAFFLES

2 cups sifted flour
2 level tsp. baking powder
1 level tsp. soda
3/4 tsp. salt
1 tbsp. sugar
3 egg whites
3 egg yolks
1¾ cups buttermilk
1/3 cup shortening

To sifted flour add the baking powder, soda, salt, and sugar. Beat egg whites in the small bowl of electric mixer. Let stand while quickly mixing the following in larger bowl: egg yolks, buttermilk and flour mixture. Mix well on medium speed, then add shortening just barely melted. Fold in egg whites and bake. Chopped pecan meats scattered over batter after it has been poured on iron make a delicious waffle. A reliable test for the heat of an iron without mechanical idicator is to place a clean piece of paper in the iron when connecting. When paper is golden brown, heat is right for baking. Never open an iron too soon. When waffle stops or almost stops steaming, iron may be opened.

Instead of syrup, shaving of Maple Grove pure maple sugar cakes sold by the Whatsoever Circle of the Methodist Church, and plenty of fresh butter make a waffle just "out of this world." Maple Grove syrup also is sold by the circle, and is wonderfully good.

Mrs. Wm. A. Cooper

SOUR MILK PANCAKES

1 cup flour
1 tsp. sugar
1/2 tsp. salt
3/4 tsp. baking powder
1 egg
1 cup sour milk
2 tbsp. melted butter or mazola
1/2 tsp. soda

Sift together flour, sugar, salt and baking powder. Beat the egg until light and add the sour milk. Combine the sifted and the liquid ingredients with a few swift strokes. Beat in the butter or mazola oil. Add the soda dissolved in 1/4 cup boiling water. Let pancake batter sit while griddle heats. Bake on hot griddle.

Mrs. Kathryn E. Parker

SMALL SHORT CAKE

1 cup flour
2 tsp. baking powder
3 tbsp. shortening
1½ tbsp. sugar
1 egg
1/2 cup milk
Salt

This makes 8 medium size muffin cakes. Mrs. Bonnie Peters

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Breads — Quick Breads

GOLDEN CORN BREAD

1 cup yellow corn meal
1 cup sifted enriched flour
1/4 cup sugar
1/2 tsp. salt
4 tsp. baking powder
1 egg
1 cup milk
1/4 cup shortening ,soft

1. Sift together dry ingredients into bowl. Add egg, milk and shortening.
2. Beat with egg beater until smooth, about 1 minute. DO NOT OVERBEAT.
3. Bake in greased 8 inch square pan or greased muffin pans in hot oven (425°) about 20 to 25 minutes.
4. Serve warm with butter.

Mrs. Harry Jorgensen

STRAWBERRY SHORTCAKE

2 cups flour
4 tbsp. sugar
3 tsp. baking powder
1/2 tsp. salt
6 tbsp. butter
1 egg
2/3 cup milk
1/2 tsp. vanilla

Sift flour, sugar, baking powder and salt. Cut butter through mixture. Beat egg light and add to milk. Combine dry ingredients, milk, egg and vanilla. Knead into soft dough, roll and cut. Bake in quick oven for 10 minutes.

Mrs. Howard Andres

BUTTERMILK MUFFINS

2 cups flour
1/2 cup granulated sugar
1 tsp. cream of tarter
3/4 tsp. baking soda
1/2 tsp. salt
2 eggs
1 cup buttermilk
1/4 cup melted shortening or salad oil

Sift together flour, sugar, cream of tarter, soda and salt. Beat eggs, add alternately with milk and shortening. Mix well. Fill small muffin tins 2/3 full. Bake in hot oven (400°) 25 minutes. Makes 18 muffins.

Mrs. Dina Sands

BLACK WALNUT BREAD

3 cups sifted flour
3 level tsp. baking powder
1 level tsp. salt
1 cup sugar
1 cup chopped nuts
2 eggs
1 cup milk

Sift dry ingredients 3 times. Add chopped nuts. Add beaten eggs and milk. Pour dough into greased bread pan or five baking powder cans half full and bake in moderate oven 350° from 45 minutes to 1 hour.

Mrs. Lura E. Thimlar

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Breads — Quick Breads

CRANBERRY MUFFINS

2 cups chopped or ground cranberries
3/4 cup sugar
2 cups flour, sifted
1/4 tsp. salt
1/2 tsp. soda
1 egg, beaten
3/4 cup sour milk
1/4 cup melted shortening

Grind cranberries and mix with sugar. Sift flour, salt and soda together. Add cranberries. Combine beaten egg, sour milk and melted shortening and add to flour mixture, stirring only enough to moisten flour. Bake in greased muffin pans in moderate oven, 425°, for 20 to 25 minutes.

Mrs. Katherine A. Korb

WATER RISING NUT TWISTS

1/2 cup shortening
3 tbsp. sugar
1½ tsp. salt
1 tsp. vanilla
1/2 cup scalded milk
2 cakes compressed yeast
3 cups flour
3 eggs
1½ cups flour

Combine shortening, sugar, salt, vanilla and scalded milk. Add compressed yeast. Blend in 1½ cups flour. Cover and let stand for about 15 minutes. Add eggs, one at a time, beating well. Blend in 1½ cups of flour. Tie in tea towel, allowing space for dough to rise, and place in a large bowl of warm water. Let stand until dough rises to top of water. Dough will be soft and moist.

Combine—
3/4 cup chopped nuts
1/2 cup sugar
1 tsp. cinnamon

Divide dough with spoon. Drop in sugar mixture and stretch into twists. Bake on greased baking sheets after letting twists stand about 15 minutes. Bake in moderate oven (over 375°) 12 or 15 minutes.

Mrs. Julia Baumgardner

NOODLES

2 eggs
1½ cups flour
1/2 tsp. salt
1/2 eggshell cream

Mix and knead in flour until it form a smooth dough; roll out very thin. Cut when dry.

Mrs. Donna Mitchener

ROLLED DUMPLINGS

2 cups sifted flour
1¼ tsp. baking powder
3/4 tsp. salt
1 tbsp. butter
2/3 cup milk

Sift dry ingredients together. Cut in butter. Add milk to make a soft dough. Turn onto floured board and roll a half inch thick. Cut into small squares, drop into hot broth (beef, chicken or whatever you wish). Cover and cook 15 or 20 minutes. Watch closely or they will boil over.

Mrs. Alice Gerig

LEWIS W. POORE
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DOUGHNUTS

TEA DOUGHNUTS

1 egg
1/2 cup milk
1/3 cup granulated sugar
1½ cups flour
2 tsp. baking powder
1 tbsp. melted fat
1/4 tsp. salt
1 tsp. vanilla

Beat egg and milk together. Sift flour, sugar, baking powder and salt. Add to milk and egg. Blend thoroughly, drop in hot fat with teaspoon. Bake 3 to 5 minutes.

Mrs. Cortland Frederick

DOUGHNUTS

1 cup mashed potatoes
1 level tsp. butter
1½ cups granulated sugar
1 cup sweet milk
3 eggs
1 pinch salt
5 tsp. baking powder
Flour to make stiff dough

Beat 3 eggs, add potatoes, butter, sugar and baking powder. Add enough flour to make a stiff dough. Roll out on floured board. Cut with doughnut cutter. Fry in deep fat.

Mrs. Lois Carper

GLAZED DOUGHNUTS

1 qt. warm water
2 eggs
1 tsp. vanilla
2/3 cup sugar
2 pkgs. dry yeast
2/3 cup shortening
1 tsp. salt

Cream shortening and sugar. Add beaten egg and salt. Dissolve yeast in warm water and add to egg mixture. Add flour and vanilla. Let rise until double the size. Roll on floured board and cut out. Let rise until light and fry in deep fat until brown. Drain on absorbent paper and glaze. This recipe makes 80 or 90.

Glazing —
1 lb. powdered sugar
1/2 cup water
1 tsp. vanilla

Mix well. Put this mixture in a shallow pan. Dip the doughnuts in it. Stand around edge of pan to drain.

Mrs. Frieda Morr

L. Waite Widney

Plumbing - Heating - Roofing

Phone 752

Auburn, Ind.

CAKES AND ICINGS

GINGERBREAD

- 1/2 cup shortening
- 1/2 cup sugar
- 1 egg
- 1 cup Brer Rabbit molasses
- 2½ cups sifted cake flour
- 1½ tsp. soda
- 1 tsp. cinnamon
- 1 tsp. ginger
- 1/2 tsp. cloves
- 1/2 tsp. salt
- 1 cup hot water

Beat egg and cream together with shortening and sugar, add molasses. Add flour which has been sifted together with soda, cinnamon, ginger, cloves and salt. Add 1 cup hot water last. Bake in large loaf tin at 300° for 45 to 50 minutes.

Mrs. Wm. A. Cooper

MARASCHINO CHERRY CAKE

- 2 cups flour
- 2½ tsp. baking powder
- 1/2 tsp. salt
- 1/2 cup butter or shortening
- 1 cup sugar
- 2 eggs (separated)
- 1/3 cup maraschino cherry juice and enough milk to make 7/8 cup
- 1/2 cup chopped maraschino cherries
- 1/2 cup chopped pecans

Sift together flour, baking powder and salt. Cream shortening, 2/3 cup sugar, add egg yolks and beat until very light. Combine cherry juice and milk. Add flour and liquid alternately, beginning and ending with flour. Mix well after each addition. Stir in cherries and nuts. Beat egg whites until stiff, add remaining sugar gradually and beat until mixture stands in firm peaks. Fold in batter. Put in two 8-inch cake pans and bake 30 to 35 minutes at 350°. Cool and frost.

Mrs. Dorothy Thomas

BANANA CAKE

- 1 cup sugar
- 1/4 cup butter
- 1 unbeaten egg
- 1 tsp. soda, dissolved in
- 1 tbsp. hot water
- 1 cup crushed (3 large) bananas
- 1½ cups flour
- 1 tsp. baking powder

Cream sugar and butter, then add the other ingredients in the above order. Bake in 8 inch pan. Double the recipe for layer cake.

Mrs. Bertha Hipskind

DEVIL'S FOOD CAKE WITHOUT EGGS

- 2 cups brown sugar
- 1/2 cup cocoa
- 1 cup sour milk
- 2½ cups flour
- 1/2 cup lard

Mix in order given. Last of all, add 1/2 cup of hot water to which one teaspoon of soda has been added. Then add 1 teaspoon vanilla. Bake in moderate oven.

Jean Jackson

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AUBURN, INDIANA
WEST SWINNEY AMUSEMENT PARK
FORT WAYNE, INDIANA
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Gerig Furniture Store — Gerig Funeral Home

Cakes and Icings

BROWN KOKO CAKE — From the story of Brown Koko

- 1/2 cup butter
- 1½ cups sugar
- 1/2 cup cocoa
- 1 egg, beaten separately
- 1/2 cup sour milk or buttermilk
- 2 tsp. soda
- 2 cups flour
- 1 tsp. baking powder
- 2 tsp. vanilla
- 1 cup boiling water

Mix in order given. Bake in moderate oven, 350° F.

Jean Jackson

DATE NUT CAKE

- 1 7-oz. pkg. dates, cut fine
- 1 tsp. soda
- 1/4 cup boiling water
- 2 tbsp. butter
- 1 cup sugar
- 1 egg
- 1¼ cups sifted flour
- 3/4 cup milk
- 1/2 cup nut meats

Add soda to the cut-up dates. Pour boiling water over dates, let stand until cool. Cream butter and sugar well. Add the beaten egg. Add date mixture, stirring to blend. Add flour alternately with milk. Stir in nuts. Bake in moderate oven, 350°, about 35 minutes.

Mrs. Pearl Burtzner

PINEAPPLE CAKE GLACE

- 1/2 cup fat
- 1½ cups sugar
- 1 well beaten egg
- 2½ cups flour
- 2 tsp. baking powder
- 1/4 tsp. salt
- 1 cup cold water

Follow directions for making better cakes. Melt 2 tbsp. of butter in skillet, add one cup brown sugar, stirring until smooth. Spread with layer of well drained, crushed pineapple. Pour cake batter over this, and bake 45 minutes in moderate oven. Turn out on plate, cool thoroughly and spread with whipped cream.

Mrs. Vera Webb

CARAMEL FUDGE CAKE

- 3/4 cup cocoa
- 3/4 cup brown sugar, firmly packed
- 1¼ cups scalded milk
- 2/3 cup Spry
- 1 tsp. salt
- 1 tsp. vanilla
- 1 cup granulated sugar
- 3 eggs, unbeaten
- 1 tsp. baking powder
- 3/4 tsp. soda
- 2 cups and 1 tbsp. sifted flour

Sift cocoa with brown sugar. Add scalded milk gradually and stir until smooth. Cool. Combine Spry, salt, and vanilla. Add granulated sugar gradually and cream thoroughly. Add eggs, one at a time, beating thoroughly after each addition. Add baking powder and soda to flour and sift three times. Add small amounts of flour to creamed mixture, alternately with cool cocoa mixture, mixing after each addition until smooth. Pour batter into 14 x 9 x 2 inch pan greased with Spry and floured. Bake in moderate oven, 350°, 55 to 60 minutes. Spread caramel frosting on top and sides of cake.

Mrs. Ruth Pepple

KAY'S SANDWICH SHOP

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Cakes and Icings

SPICE CAKE

2½ cups cake flour
1/2 cup butter
2 cups brown sugar, packed
Mix together and take out 3/4 cup. To remainder, add:
1 egg
3/4 cup sour milk
1/2 tsp. soda
1 tsp. cinnamon
1/4 tsp. nutmeg
1/4 tsp. allspice
1 tsp. vanilla
1/2 nuts if desired

Mix, put in large shallow greased pan. Sprinkle the 3/4 cup of first mixture over top and bake in moderate oven.

Mrs. Phyllis Hamilton

PECAN POUND CAKE

1 cup shortening
1½ cups white sugar
2 tbsp. milk
5 eggs
2 cups flour
1/2 tsp. mace
1 tsp. salt
3/4 cup pecan meats
2 tsp. lemon juice
1 tsp. grated lemon rind

Cream together shortening and sugar; add milk. Mix well. Add eggs one at a time, beating after each one. Sift together flour, mace and salt, add to creamed mixture. Add lemon juice, rind and nut meats. Pour into greased 9" tube pan. Bake in moderate oven, 325°, for one hour and 25 minutes. Cool and serve plain or iced or with whipped cream.

Mrs. Max Sands

WHACKY CAKE

1½ cups flour
1 cup sugar
2 tbsp. cocoa
1 tsp. soda
1/2 tsp. salt
1 tsp. vinegar
1 tsp. vanilla
5 tbsp. melted shortening

Sift dry ingredients into the ungreased cake pan. Make one large hole and two small holes in the flour mixture. In one hole put 1 tsp. vinegar. In one hole put 1 tsp. vanilla. And in one hole put 5 tbsp. melted shortening. Pour over all this, 1 cup lukewarm water. Stir all together until lumps are gone. Bake 30 minutes at 350°. While warm, ice with a powdered sugar icing with chocolate grated on top.

Mrs. Julia Baumgardner

DEVILSFOOD CAKE

2 cups brown sugar
1/2 cup shortening
1 tsp. vanilla
2 eggs
1 cup milk
2 cups flour
1 tsp. soda
1/2 tsp. salt if vegetable shortening is used
3 tbsp. cocoa

Cream sugar and shortening. Add eggs and vanilla and beat well. Sift flour. cocoa, salt, and soda together. Add alternately with milk. Bake in moderate oven, 350°.

Mrs. Marie Hersh

Compliments of

GAMBLE STORE

MR. & MRS. H. J. RENNER

Gerig Furniture Store — Gerig Funeral Home

Cakes and Icings

MIRACLE WHIP CAKE

- 2 cups flour
- 1 cup sugar
- 1 cup Miracle Whip mayonnaise
- 2 tsp. soda
- 3 tbsp. cocoa
- 1 pinch of salt
- vanilla

Combine Miracle Whip and sugar. Sift flour, cocoa, soda and salt. Add to sugar mixture. Add vanilla. Bake in a moderate oven.

Mrs. Ruby Paulen

PICNIC SPICE CAKE

- 2 cups sifted flour
- 1⅓ cups granulated sugar
- 3½ tsp. baking powder
- 1 tsp. salt
- 1 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1/4 tsp. cloves
- 1/2 cup shortening
- 1 cup milk
- 1 tsp. vanilla
- 2 large eggs

Sift together into bowl the flour, sugar, baking powder, salt, cinnamon, nutmeg and cloves. Add shortening, milk and vanilla. Beat vigorously with spoon 2 minutes or with electric mixer on medium speed 2 minutes. Add eggs. Continue beating 2 more minutes. Bake in oblong pan (9x13x2) for 40 minutes in moderate oven, 350°. When cool, frost with caramel icing.

Mrs. Harry Jorgensen

CHOCOLATE LAYER CAKE

- 1½ cups white sugar
- 1/2 cup butter
- 3 cups Swan's Down cake flour
- 3 tsp. baking powder
- 1/4 tsp. salt
- 3 egg whites
- 1/2 cup milk
- 1/2 cup water
- 1 tsp. vanilla

Cream sugar and shortening. Sift flour and baking powder together, add alternately with milk and water to sugar mixture. Beat egg white with salt until stiff. Fold in whites and vanilla. Bake in layers in a moderate oven.

Mrs. Maude Martin

STRAWBERRY CAKE

- 1 cup sugar
- 1/2 cup shortening
- 3/4 tsp. salt
- 1 beaten egg
- 2/3 cup milk
- 2 cups sifted flour
- 2 tsp. baking powder
- 1 pinch of salt
- 3 cups crushed berries
- 1/4 cup soft butter

Mix together 6 tbsp. sugar, 1/2 cup shortening, salt, beaten egg, milk, sifted flour, baking powder and salt. Beat this together and pour into 8-inch greased loaf pan. Pour over this the berries which have been sweetened with 1/2 cup sugar. Now mix together 1/4 cup sugar, 1/4 cup soft butter and 3 tbsp. flour. Drop here and there over top of berries. Peaches and cherries may be used. Bake 35 to 40 minutes at 400°. Serve warm with cream.

Mrs. Margaret McInturf

Compliments of

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Cakes and Icings

WHIPPED CREAM CAKE

- 1 cup cream
- 3 egg whites
- 3/4 tsp. salt
- 3 tsp. baking powder
- 1½ cups granulated sugar
- 1/2 cup water
- 2 cups flour
- 1 tsp. vanilla

Whip cream stiff, fold in beaten egg whites, add water. Sift flour, sugar, baking powder and salt three times. Fold in first mixture gently. Add vanilla. Bake in a moderate oven, 350°.

Mrs. Ray Condon

DEVIL'S FOOD CAKE

- 1½ cups granulated sugar
- 1/2 cup shortening
- 1 tsp. vanilla
- 3 eggs
- 1 square chocolate
- 1 cup sour milk
- 1 tsp. soda
- 1/2 tsp. salt

Cream sugar and lard, then beat eggs. Add soda to sour milk and stir until it foams. Add alternately, flour and milk. Bake at 350° for 25 minutes.

Mrs. Robert Mitchener

CHOIR PARTY CHOCOLATE CAKE

- 3/4 cup cocoa
- 3/4 cup hot water
- 2¼ tsp. soda
- 1 cup shortening
- 2⅝ cups sugar, either kind
- 3 beaten eggs
- 3¾ cups flour
- 1 tsp. salt
- 1⅛ cups sour milk or buttermilk

Mix cocoa, hot water and soda; let this mixture sit. Cream shortening and sugar and add the beaten eggs. Sift flour and salt together and add to the batter alternately with sour milk or buttermilk. Add the chocolate mixture last and bake in three 9-inch layer pans in moderate oven at 350° about 40 minutes or until done.

Mrs. Lydia Hipskind

BIBLE VERSE CAKE

- 1 cup Judges 5:25 (butter)
- 3½ cups I Kings 4:22 (flour)
- 3 cups Jeremiah 6:20 (syrup)
- 2 cups I Samuel 30:12 (raisins)
- 1 pinch Leviticus 2:13 (salt)
- 2 cups Nahum 3:12 (figs)
- 1 cup Genesis 24:17 (water)
- 1 cup (chopped) Numbers 17:8 (almonds)
- 1 tbsp. Amos 4:5 (leavening)
- 6 Isaiah 10:14 (eggs)
- Season to taste Chronicles 9:9

Mix well and you will have a good cake.

Mrs. George Hess

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Cakes and Icings

HAPPY DAY CAKE

- 2¼ cups sifted cake flour
- 1 tsp. salt
- 3 tsp. baking powder
- 1½ cups granulated sugar
- 1/2 cup shortening
- 1 tsp. vanilla
- 2 eggs
- 1 cup milk

Sift together flour, salt, baking powder and sugar. Measure in mixing bowl, shortening, 3/4 cup milk and vanilla. Beat 300 strokes or 2 minutes. Add eggs, remaining 1/4 cup milk and vanilla. Add sifted dry ingedients. Beat 150 strokes. Bake in layer pans at 350° for 25 minutes or in a loaf pan for 35 minutes.

Miss Cleo Gerig

APPLE SAUCE CAKE

- 1/2 cup shortening
- 1 cup sugar
- 1 egg
- 1 cup unsweetened applesauce
- 1¾ cups flour
- 1 tsp. soda
- 1 tsp. salt
- 3/4 tsp. nutmeg
- 1/2 tsp. allspice

Cream shortening and sugar. Add the egg and apple sauce and beat well. Sift flour, baking powder, salt and spices and add to the sauce mixture. Bake in a moderate oven at 350°.

Mrs. Faye Miller

WHITE CAKE

- 1/2 cup butter
- 1½ cups white sugar
- 1 cup cold water
- 1 tsp. salt
- 3 cups sifted flour
- 2 rounding tsp. baking powder
- 4 egg whites, beaten (not dry)
- 1 tsp. vanilla

Cream shortening and sugar, add water alternately with flour which has been sifted with baking powder and salt. Fold in beaten egg whites and vanilla. Bake at 350°.

Mrs. Rose Means

MIRACLE WHIP CAKE

- 1 cup sugar
- 1 cup Miracle Whip
- 2 cups sifted flour
- 1 cup warm water
- 2 tsp. soda
- 1 tsp. vanilla

Mix sugar and Miracle Whip together and add flour and water, into which soda has been dissolved, alternately. Add vanilla. Bake at 400° for 25 minutes, then reduce to 375° and bake until done.

Mrs. Charles Schramm

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Cakes and Icings

SUPPER CAKE

1/3 cup butter
1/8 tsp. salt
1/2 cup sugar
1½ tsp. baking powder
1¼ cups flour
1 egg, unbeaten
1/2 cup milk
1 tsp. vanilla

Put dry ingredients in mixing bowl, add butter, milk and egg. Mix and add vanilla.

Cake Topping

1/2 cup sugar
1 tsp. flour
1/2 cup sweet milk
1 tbsp. butter

Mix together and boil until thick. Place on cake. Mrs. Mabel Ketel

CHOCOLATE CHIP CAKE

3/4 cup shortening
1 cup sugar
2 eggs
1 tsp. vanilla
2 1-oz. squares unsweet. choc.
1 cup hot water
1¾ cups enriched flour
1/2 tsp. salt
1 tsp. soda
1 7 or 8 oz. pkg. chocolate chips
1/2 cup chopped walnuts

Cream shortening and sugar; add eggs and vanilla; beat well. Melt chocolate squares in hot water over low heat; blend thoroughly. Cool slightly. Add to creamed mixture. Stir in the sifted dry ingredients. Pour into greased 7½ x 12 inch cake pan. Sprinkle rows of chocolate chips and nuts over batter. Bake in 350° oven 45 minutes. Sprinkle with sifted confectioners sugar while warm.

Mrs. Zilpha Clemens

CRUMB CAKE

3 cups all-purpose flour
1 lb. brown sugar (2¼ cups)
1/4 lb. butter
2 cups sour milk
2 tsp. soda

Crumb flour, sugar, butter and salt together. Add sour milk, and soda. Bake 50 to 60 minutes at 350° or until done. Put on topping and bake 5 minutes longer.

Topping —
1 cup brown sugar
1/4 lb. butter
3 tbsp. milk
1 cup nuts
1 can cocoanut

Combine, bring to a boil. Add nut meats and cocoanut. Spread on hot cake.

Mrs. Velma Gerig

WHITE CAKE

1½ cups granulated sugar
1/2 cup lard
1 cup water
1 pinch salt
2½ cups cake flour
3 tsp. baking powder
3 egg whites
flavoring

Cream sugar and shortening together. Sift the flour, baking powder and salt together. Add alternately with water. Add flavoring. Fold in beaten egg whites. Bake in layer cake pans in moderate oven.

Mrs. Lois Carper

SWARTZ MARKET

Auburn, Indiana

Cakes and Icings

MIDNIGHT CAKE

- 1/2 cup shortening
- 1½ cups granulated sugar
- 2 eggs
- 1/2 cup cocoa mixed with
- 1 cup hot water
- 1½ cups flour
- 1/2 tsp. salt
- 1 tsp. soda
- 1 tsp. baking powder
- 1 tsp. vanilla

Combine the shortening, sugar, eggs and vanilla with the previously mixed hot water and cocoa. Add alternately with the dry ingredients which have been sifted together. Pour into a greased loaf pan and bake in 350° oven until done.

Mrs. Rose Means

MILK CHOCOLATE CAKE

- 1/2 cup butter
- 2 eggs
- 2 cups flour
- 1/2 tsp. salt
- 1 tbsp. vinegar
- 1½ cups sugar
- 1 cup sour milk
- 1 or 2 sqs. Baker's bitter choc.
- 1 tsp. vanilla
- 1 tsp. soda

Cream butter and sugar a little at a time, then add eggs one at a time, and beat well. Add sour milk or buttermilk with flour. Last dissolve soda in vinegar. Add the melted chocolate to the creamed mixture after the flour has been added. Bake in a moderate oven.

Mrs. William E. Pendland

DEVIL'S FOOD CAKE

- 1 cup sugar
- 1/3 cup shortening
- 6 tsp. cocoa
- 1 egg
- 2 tsp. soda
- 1 cup sour milk or buttermilk
- 1 cup flour
- 1 tsp. vanilla

Cream sugar and shortening together, add beaten egg, and cocoa. Sift flour, baking powder and salt together 3 times. Add soda to sour milk, add alternately with flour to first mixture. Add vanilla. Bake in 375° oven 20 to 30 minutes. Makes 2 layers.

Mrs. Jack Predmore

ICE BOX CAKE

- 2 tbsp. Knox gelatin
- 1/2 cup cold water
- 6 egg yolks
- 6 egg whites
- 1/2 tsp. salt
- 1 cup sugar
- 1/2 cup chopped walnuts
- 1 cup crushed pineapple
- 1 tsp. vanilla
- 1/2 lb. vanilla wafers

Soak gelatin in cold water and add to beaten egg yolks and sugar. Cook in double boiler until thick. Remove from fire and add to 6 beaten egg whites, with 1/2 tsp. salt. When the mixture begins to set, add chopped walnuts, crushed pineapple and vanilla. Roll the vanilla wafers and spread half of them on bottom of long pyrex dish. Pour in mixture. Cover with remaining crumbs. Put in ice box. Cut in desired pieces and serve with whipped cream.

Mrs. Margaret McInturf

REYNOLDS - TIMBROOK

Cities Service

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Cakes and Icings

SPICE CAKE

- 2½ cups sifted flour
- 1 tsp. baking powder
- 1 tsp. soda
- 3/4 tsp. salt
- 3/4 tsp. cinnamon
- 3/4 tsp. cloves
- 1 cup granulated sugar
- 1/2 cup shortening
- 1 cup plus 2 tbsp. sour milk or buttermilk
- 2/3 cup brown sugar, firmly packed
- 2 eggs, unbeaten

Stir shortening just to soften. Stir in mixed dry ingredients. Add brown sugar and 1 cup of the milk. Mix until all flour is dampened, then beat 2 minutes or 300 strokes. Add eggs and remaining milk and beat 1 minute longer, or 150 strokes. Using 9-inch layer pans 1½ inches deep, turn batter into pans and bake in oven at 375° F. 25 minutes, or until done.

Mrs. R. E. Baker

PINEAPPLE CAKE

- 1/2 cup shortening
- 1 cup sugar
- 2 eggs, well beaten
- 1/4 tsp. almond extract
- 1/4 tsp. vanilla extract
- 1/4 tsp. lemon extract
- 1¾ cups sifted cake flour
- 1/4 tsp. salt
- 1½ tsp. baking powder
- 2/3 cup crushed pineapple
- 1/4 tsp. soda

Cream shortening and sugar until light and fluffy; add eggs and flavorings; mix well. Add sifted flour, salt and baking powder alternately with pineapple mixed with baking soda. Pour into two greased and wax paper-lined 8-inch layer pans. Bake in moderate oven, 350°, for 25 minutes. Cool. Put together with pineapple filling and frost with boiled frosting or whipped cream.

Pineapple Filling

- 1/2 cup sugar
- 4 tbsp. flour
- 1/8 tsp. salt
- 1/2 juice of 1 lemon
- 1 tbsp. Crisco or equivalent
- 1 egg
- 1 cup crushed pineapple
- 3/4 cup pineapple juice

Mix sugar, flour and salt. Add beaten egg, pineapple and juices. Cook in double boiler until thick, stirring constantly. Add Crisco and mix well. Cool and spread between layers of cake.

Mrs. Kathrine Korb

WHITE CAKE

- 1 cup granulated sugar
- 1/2 cup shortening
- 4 egg whites
- 1 tsp. vanilla
- 2 cups cake flour
- 3 tsp. baking powder
- 1/4 tsp. salt
- 1/2 cup milk, or 1/4 cup evaporated milk diluted with 1/4 cup water

Cream sugar and shortening. Sift flour, measure and sift with baking powder and salt. Add alternately with milk to creamed sugar and shortening. Beat thoroughly, add flavoring. Fold in stiffly beaten egg whites. Pour into well greased layer cake pans and bake about 20 minutes in moderate oven, 375°.

Mrs. Ralph Wible

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Cakes and Icings

PINEAPPLE UPSIDE DOWN CAKE

- 1¾ cups cake flour
- 1 cup sugar
- 1 tsp. salt
- 2 tsp. baking powder
- 1/2 cup Crisco
- 3/4 cup milk
- 2 eggs
- 1 tsp. vanilla
- 1 No. 2 can pineapple
- 2 tbsp. butter
- 1/2 cup brown sugar

Sift dry ingredients, add Crisco and half of the milk. Beat two minutes, add remaining milk, unbeaten eggs and vanilla. Beat two minutes. Pour over fruit. Bake in moderate oven, 350°, about 35 minutes. Let stand 10 minutes. Invert on serving plate.

Mrs. Vera Rohm

CHOCOLATE CAKE

- 1 cup white sugar
- 1/2 cup shortening
- 2 eggs
- 3 tbsp. cocoa
- 1 cup sour milk
- 1 tsp. soda dissolved in milk
- 2 cups flour
- 1 heaping tsp. baking powder
- 1 tsp. vanilla
- 1/2 cup nuts, if desired

Cream together sugar, shortening and eggs. Mix cocoa with enough HOT water to make paste. Add paste to first mixture. Add other ingredients. Bake in moderate oven, 350°.

Chocolate Icing

- 1 box powdered sugar
- 1 tbsp. butter
- 1 egg
- 3 tbsp. cocoa

Beat egg and cream with other ingredients.

Mrs. Eldon Hardy

SPICE CAKE

- 2½ cups cake flour
- 1 tsp. soda
- 1/2 tsp. cloves
- 1 tsp. cinnamon
- 1/2 cup shortening
- 1 cup granulated sugar
- 1 cup brown sugar
- 2 eggs
- 1 cup buttermilk
- 1/2 tsp. salt

Cream shortening and sugars, add eggs one at a time and beat well. Sift together flour, soda, spice and salt. Add to shortening mixture, alternating with buttermilk. Bake in 3 layers at 375°. Put together with 7 minute icing.

Mrs. Louie Baker

CHOCOLATE FROSTING

- 1 can sweetened condensed milk (Eagle brand)
- 1/2 cup cocoa
- 1 dash of salt
- Boiling water

Add enough boiling water to cocoa to make smooth paste. Mix cocoa paste and Eagle brand milk and cook in double boiler about 5 minutes or until thick. Cool, add nuts and vanilla. Smooth and creamy.

Mrs. Clyde Leeke

Compliments of

FEAGLER DECORATING SERVICE

Cakes and Icings

SEVEN MINUTE ICING

1 egg white
1 cup granulated sugar
1/8 tsp. cream of tarter
1/3 cup boiling water
1/2 tsp. vanilla
A few grains of salt

Combine sugar, salt, cream of tarter and boiling water. Pour into upper part of double boiler. Place over boiling water. Add unbeaten egg whites. Beat with rotary beater about seven minutes, or until icing is thick enough to spread. Add flavoring. Brown sugar may be substituted for granulated sugar.

Mrs. Ralph Wible

QUICK FROSTING

3 tbsp. white or brown sugar
3 tbsp. butter
3 tbsp. cream

Boil this two minutes and thicken to proper consistency to spread with confectioner's sugar.

Mrs. Maude Martin

ANGEL FOOD CAKE

8 egg whites
1 pinch salt
1/2 tsp. cream of tarter
1¼ cups granulated sugar
1 cup Swansdown cake flour sifted 3 times
1 tsp. vanilla

Beat egg whites and salt until frothy, add cream of tarter and beat until stiff. Add sugar and fold in cake flour and vanilla. Bake in tube cake pan.

Mrs. Maude Martin

CHOCOLATE CAKE

2 cups sifted cake flour
1/2 tsp. salt
1 tsp. soda
1/2 cup boling water
3 squares unsweetened chocolate
1/2 cup shortening
1½ cups sugar
2 eggs, well beaten
2/3 cup sour milk or buttermilk
1 tsp. vanilla

Sift flour once, measure, add salt and soda, and sift together three times. Add boiling water to chocolate and stir until chocolate is melted. Cream shortening, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well; then add chocolate mixture and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven, 350°, 30 minutes or until done.

Mrs. Phyllis Buttermore

MILE HIGH ICING — Uncooked

2 egg whites, room temperature
1 cup white corn syrup
1 pinch salt
Flavoring

Beat together with electric beater, at highest speed, till it forms peaks that hold shape.

Mrs. Ethel H. Metosh

VINSON C. KLINK
PRUDENTIAL INSURANCE CO. OF AMERICA
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AUBURN, INDIANA

Cakes and Icings

WHEATIES BROILED ICING

3 tbsp. melted or softened butter
5 tbsp. brown sugar
2 tbsp. cream or top milk
1/2 cup Wheaties
1/4 cup chopped nuts

Mix together. Spread on warm or cold cake. Place about 3 inches under broiler (low heat) until mixture bubbles and browns, about 3 to 5 minutes.

Mrs. Maude Rinehold

BROILED COCOANUT FROSTING

1/3 cup butter or margarine
2/3 cup light brown sugar
1/4 cup evaporated milk
1½ cups shredded cocoanut
1 tsp. vanilla
1 cup nuts, if desired

Cream butter until fluffy. Add sugar gradually while creaming. Add remaining ingredients — mix well. Spread over top of cake (white, devil's food or gingerbread). Cake can be freshly baked and slightly cooled or cold. Broil with surface of cake 4 inches below heat, until cocoanut is delicately browned.

Mrs. Clyde Leeke
Mrs. Robert Mitchener

BUSY DAY CAKE

1¾ cups flour
1 cup sugar
1/4 tsp. salt
2½ tsp. baking powder
1/3 cup shortening
2/3 cup milk
1 egg
1 tsp. flavoring
If spice is desired:
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. cloves

Sift dry ingredients into mixing bowl, add shortening, milk, eggs and flavoring. Beat well. Bake at 350°.

Mrs. Harry Achemire

CARAMEL FROSTING

1½ cups light brown sugar, firmly packed
1/2 cup granulated sugar
1/4 tsp. salt
3/4 cup thin cream or top milk.
1 tbsp. Spry
1 tbsp. butter or oleo
1 tbsp. cream

Combine sugars, salt, top milk, Spry and butter in saucepan and bring to boil, stirring constantly until sugar is dissolved. Cook slowly, keeping crystals washed down from sides of pan. When small amount forms a soft ball in cold water (232° F. on candy thermometer) remove spoon and set pan aside to cool. Do not move pan until mixture is lukewarm. Beat until mixture thickens. Add the tbsp. of cream and beat until thick enough to spread.

It's shiny, rich and creamy—and tastes like panocho candy. In fact, I cook it until the mixture forms a somewhat firm ball in cold water, cool, beat, add nut meats, and it IS delicious panocho. That is, I do that when I want candy, and not frosting.

Mrs. Ruth Pepple

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Cakes and Icings

BOILED FROSTING

- 1 cup granulated sugar
- 1/4 cup water
- 1 pinch cream of tarter
- 2 egg whites
- 1/2 tsp. flavoring

Combine above ingredients, stir until sugar is dissolved. Boil until syrup threads from a fork. Pour slowly over two beaten egg whites and beat until cool. Add flavoring. Spread on cake at once.

Mrs. Kathrine Korb

CHOCOLATE SAUCE FOR ICE CREAM

- 3 1-oz. sq. unsweetened chocolate
- 1¾ cups light cream or top milk
- 1 cup sugar
- 1/4 cup flour
- 1/4 tsp. salt
- 1 tbsp. butter or margarine
- 1 tsp. vanilla
- 1/2 cup chopped nuts, optional

Melt chocolate in cream over hot water; cook until smooth. Stir occasionally. Combine sugar, flour, and salt; add enough of chocolate mixture to make smooth paste and add to remaining chocolate mixture. Cook until smooth and slightly thick, about 10 minutes. Remove from heat; stir in remaining ingredients. Serve hot or cold over ice cream. Makes 2¼ cups.

Naomi Heitz

BROWN ICING

- 1/2 cup butter (1/4 lb.) or oleo
- 1 cup brown sugar, packed
- 1/4 cup milk
- 1¾ cups powdered sugar

Melt butter or oleo and add brown sugar. Cook this 2 minutes over low heat. Then add milk, bring to boil. Remove from heat and cool. Add powdered sugar. Very good on all kinds of cake, especially spice and chocolate.

Mrs. Myrtle See

MINUTE-BOIL FUDGE FROSTING

- 2 oz. chocolate, finely cut
- 1½ cups sugar
- 7 tbsp. milk
- 2 tbsp. shortening
- 2 tbsp. butter
- 1 tbsp. corn syrup
- 1/4 tsp. salt
- 1 tsp. vanilla

Place chocolate, sugar, milk, shortening, butter, corn syrup and salt in saucepan. Bring slowly to a full rolling boil, stirring constantly, and boil briskly 1 minute. (On a rainy day or very humid day, boil mixture 1½ minutes.) Cool to lukewarm. Add vanilla and beat until thick enough to spread. If frosting becomes too thick, add a little cream or soften over hot water. Makes enough frosting for tops of two 8-inch layers or top and sides of 8 x 12 x 2-inch cake.

Mrs. Karl Mavis

Compliments of

LEAS QUALITY MARKET

MR. & MRS. LYLE LEAS

COOKIES

DATE COOKIES

- 1 cup Spry
- 1 tsp. salt
- 1 tsp. vanilla
- 1½ cups sugar
- 2 eggs
- 3½ cups sifted flour
- 3/4 tsp. soda
- 5 tbsp. milk
- 2 cups dates, pitted and cut
- 3/4 cup nut meats, cut

Combine Spry, salt and vanilla and blend. Add sugar gradually and cream well. Add beaten eggs and mix well. Sift flour and soda and add to creamed mixture alternately with milk, mixing thoroughly. Add dates and nuts and blend. Drop from teaspoon on baking sheet greased with Spry. Let stand a few minutes, then flatten cookies by stamping with a glass covered with a damp cloth. Sprinkle with sugar. Bake in moderately hot oven, 375°, 12 to 15 minutes. Makes 6 dozen.

Mrs. Helen Grogg

DELICIOUS BROWN SUGAR COOKIES

- 1 cup brown sugar
- 1 cup white sugar
- 1 cup Crisco
- 2 large, or 3 small eggs
- 1 cup sour milk
- 1 tsp. soda
- 3 cups flour
- 2 tsp. baking powder
- 1/2 tsp. salt
- 1/2 cup chopped nut meats
- 1/2 cup raisins
- 1 tsp. vanilla

Cream sugar and shortening, add eggs, and beat. Sift flour, baking powder and salt. Add soda to sour milk, and add alternately with the flour mixture. Add nuts, raisins and vanilla. Drop on greased cookie sheet. Bake at 375°.

Mrs. Faye Miller

CORNFLAKE MACAROONS

- 2 egg whites
- 1 cup sugar
- 1/2 tsp. vanilla
- 1 cup cocoanut
- 2 cups cornflakes
- 1/2 cup chopped nuts

Beat egg white until stiff and dry. Fold in sugar gradually. Add flavor, cocoanut, cornflakes and nuts. Drop by teaspoonful onto well oiled baking sheet. Bake in moderate oven, 375°, until delicate brown.

Mrs. Marian Clark

SUGAR COOKIES

- 5 cups flour
- 1 tsp. salt
- 1 tbsp. soda
- 1 tbsp. cream of tarter
- 2 cups brown sugar
- 1 cup lard
- 2 well beaten eggs
- 1 cup sour milk
- 1 tsp. vanilla

Put flour, salt, soda, cream of tartar sugar and lard all together in bowl; mix as for pie dough. Add eggs milk and vanilla. Mix well, roll out and bake.

Mrs. John Buss

HOODELMIER'S

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Phone 207 Res. Phone 414

Cookies

JUMBO RAISIN COOKIES

- 1 box raisins
- 1 cup water
- 1 cup lard
- 2 cups sugar
- 3 eggs
- 2 tsp. vanilla
- 4 cups sifted flour
- 1 tsp. soda
- 1 tsp. baking powder
- 1 tsp. salt
- 1 tsp. nutmeg
- 1 tsp. cinnamon
- 1 tsp. allspice

Boil raisins in water 5 minutes. Let cool. Cream lard and sugar. Add eggs, beating each one as put in. Add vanilla. Then add flour, soda, baking powder, salt, nutmeg, cinamon and allspice. When all is mixed well, let chill for 2 hours or overnight. Drop by teaspoons on oiled cookie sheet. Bake about 10 minutes at 325°.

Mrs. Woodrow Martin

ICE BOX COOKIES

- 2 cups brown sugar
- 1 cup melted shortening
- 2 unbeaten eggs
- 3½ cups pastry flour
- 1 scant tsp. salt
- 1 level tsp. soda
- 1 tsp. baking powder
- 2 tsp. vanilla

Melt shortening, add sugar, add eggs. Sift flour, baking powder, soda and salt together and add to sugar mixture. Add vanilla. Make into rolls. Let stand overnight in refrigerator. Slice. Bake at 375° F.

Mrs. Luella Prickett

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Cookies

SALTED PEANUT COOKIES

- 1 cup white sugar
- 1 cup brown sugar
- 1 cup shortening
- 2 eggs
- 1 tsp. vanilla
- 1 cup salted Spanish peanuts
- 2 cups rolled oats
- 1 cup cornflakes
- 2 cups flour
- 1 tsp. soda
- 1 tsp.baking powder
- 1 scant tsp. salt

Cream brown and white sugar with shortening. Beat in beaten eggs and vanilla. Sift flour with soda, baking powder and salt. Add gradually to mixture. Stir in rolled oats, then lastly the cornflakes and peanuts, being careful not to break them up too much. Drop by spoonfuls on greased cookie sheet and flatten down with fork or spoon if necessary. Bake at about 350°. One recipe makes 5 dozen.

Mrs. Merril Bisel

CONGO SQUARES (Cookies)

- 2/3 cup shortening
- 2¼ cups brown sugar (1 lb.)
- 3 eggs
- 2¾ cups sifted flour
- 2½ tsp. baking powder
- 1/2 tsp. salt
- 1 cup nut meats
- 1 pkg. chocolate bits

Melt shortening and add brown sugar. Cream and cool slightly. Add eggs, one at a time, beating. Sift together flour, baking powder and salt. Add to first mixture. Add nut meats, chocolate bits. Pour into greased pan about 10½ by 15½ by 3/4. Bake in 350° oven for 30 minutes. Yields 48 squares. When almost cool, cut into squares.

Mrs. Pearl Burtzner

CRUNCHY COCONUT OATMEAL COOKIES

- 1 cup brown sugar
- ~~/~~ cups granulated
- 1 cup shortening
- 2 eggs
- 2 cups flour
- 1/2 tsp. salt
- 1 tsp. soda
- 1 tsp. baking powder
- 1 tsp. vanilla
- 1 cup coconut
- 3 cups quick cooking rolled oats
- 1/2 cup nut meats

Blend sugar and shortening. Add beaten eggs. Sift dry ingredients together and add to first mixture. Stir in coconut, vanilla, oats and nuts. Mix well. Drop by teaspoonfuls on greased cookie sheet. Flatten with fork or bottom of glass dipped in flour. Bake in 370° oven until light brown, about 8 minutes. Makes 5 dozen.

Mrs. Rose Buttermore

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Cookies

PINEAPPLE DROP COOKIES

- 1/2 cup brown sugar
- 1/2 cup white sugar
- 1/2 cup shortening
- 1 egg, beaten
- 2 cups sifted flour
- 2 tsp. baking powder
- 1/4 tsp. salt
- 1/4 tsp. soda
- 1/2 cup crushed pineapple, well drained
- 1/2 cup chopped nut meats
- 1 tbsp. lemon juice

Cream shortening and sugar. Add beaten egg and mix well. Sift dry ingredients and add to above mixture. Stir in pineapple, nut meats and lemon juice. Drop by small spoonfuls on greased cookie sheet and bake at moderate temperature. Sugar may be sprinkled on top before baking to make a glaze. Recipe can be doubled to make 5 dozen. Single recipe will make about 30 cookies.

Mrs. Irene Bisel

DOUBLE DECKER BROWNIES

- 1/2 cup vegetable shortening
- 1½ cups sugar
- 1/4 tsp. salt
- 3 eggs
- 1/2 tsp. vanilla
- 2 squares baking chocolate melted or 1/3 cup cocoa
- 1 cup sifted flour
- 1/2 cup chopped nuts, if desired

Blend together shortening, sugar, salt, eggs and vanilla until light and fluffy. Stir in melted chocolate. Add flour. (If cocoa is used, sift with flour and add to batter.) Stir in nuts. Spread on large greased cooky sheet or two square 8-inch pans. Bake in moderate oven, 350° F., 25 minutes. When partially cool, remove from pans. If baked on cooky sheet, cut in large squares, spread Almond Cream Filling on one half and cover with other half. Cut into squares.

Almond Cream Filling —

- 1 tbsp. hot milk
- 1 tbsp. butter
- 1/4 tsp. almond extract
- 1/2 tsp. vanilla
- 1 cup confectioner's sugar

Blend together until creamy.

Mrs. Stanley Potter

ORANGE COOKIES

- 2 cups sugar
- 3/4 cup shortening
- 2 eggs
- 1 large or 2 small oranges
- 1 cup sour milk
- 1 tsp. soda
- 5 cups flour
- 1 tsp. baking powder
- 1 tsp. salt
- 1 tsp. vanilla

Cream sugar and shortening, add eggs and beat. Add orange juice and the ground peeling of one orange. Add the sour milk, soda and vanilla. Then add sifted dry ingredients. Drop from teaspoon onto well greased cooky sheet. Bake in moderate oven, 375° F., for 12 minutes. Makes about five dozen small cookies. NOTE: when making drop cookies, dip spoon in a cup full of hot water and dough will slide off easily.

Orange Frosting —

- 3 cups powdered sugar
- 3 tbsp. orange juice
- 1 tbsp. butter

Spread on cookies when cool.

Mrs. Stanley Potter

MERCURY
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Cookies

REFRIGERATOR COOKIES

- 3 cups sifted flour
- 1 tsp. baking soda
- 2 tsp. salt
- 1 cup shortening
- 2 cups granulated sugar
- 2 eggs
- 2 tbsp. vanilla
- 1 cup nut meats
- Almond flavoring, if desired

Beat shortening until soft; add sugar and eggs. Sift flour, baking soda and salt; add to the sugar mixture. Add nuts and flavoring. Place on waxed paper, sprinkled with flour; make into rolls. Put in refigerator overnight. Cut in thin slices, place on greased cooky sheet. Bake 12 to 15 minutes at 350° F.

Mrs. Ethel Schmitt

BANANA OATMEAL COOKIES

- 1½ cups sifted flour
- 1/2 tsp. soda
- 1 tsp. salt
- 1/4 tsp. nutmeg
- 3/4 tsp. cinnamon
- 3/4 cup shortening
- 1 cup sugar
- 1 egg
- 1 cup mashed bananas (2 or 3)
- 1¾ cups rolled oats
- 1/2 cup chopped nut meats

Sift together flour, soda, salt and spices. Beat shortening until creamy. Add sugar and continue beating until light and fluffy. Add egg and beat well. Add bananas, rolled oats and nutmeats and mix thoroughly. Add flour mixture and blend. Drop by teaspoon onto ungreased cooky sheet. Bake at 400° about 15 min.

Mrs. Garcile Myers

CREAM PUFFS

- 1 cup sifted flour
- 1 cup water
- 1/2 cup butter or margarine
- 4 eggs
- 1/2 tsp. salt

Heat water, butter and salt to boling. Add all flour and mix thoroughly. Stir and cook until well blended and the paste does not stick to sides of pan. Do not overcook; if fat separates from other ingredients the puffs will not be successful. Add eggs, unbeaten, one at a time. Beat until thoroughly mixed. Drop by tablespoonfuls on oiled baking sheet, and bake at 425° to 450° until raised, then reduce to 375° until browned and crisp. When cool, slit one side and fill with your favorite cream pie filling, whipped cream or ice cream.

Mrs. Alta Jorgensen

MOCK COOKIES

- 1 cup brown sugar
- 1 egg
- 1/2 cup shortening
- 1/2 cup sweet milk
- 1 tsp. soda
- 2½ cups flour
- 1 pinch of salt
- 1 pkg. chocolate bits

Cream sugar and shortening, add eggs. Sift flour, soda and salt. Add alternately with milk to sugar mixture. Add chocolate bits and vanilla. Drop on cooky sheets and bake 10 to 12 minutes at 400° F.

Mrs. Charles Schramm

Compliments of

LANDY'S MEN'S WEAR

Cookies

BROWNIES

- 1/2 cup shortening
- 2/3 cup sugar
- 1/2 cup sifted flour
- 2 eggs, beaten
- 2 tbsp. cocoa
- 1 dash of salt
- 1/2 cup chopped nuts

Cream shortening, add sugar. Add flour, cocoa and beaten eggs. Pour in greased pan. Bake at 350° about 15 minutes.

Mrs. Howard Thimlar

CRUMB COOKIES

- 1½ cups flour
- 1 tsp. baking powder
- 1/2 cup brown sugar
- 1 pinch salt
- 4 tbsp. melted butter
- 2 egg yolks

Sift flour, baking powder, salt and sugar three times; add melted butter and egg yolks. Rub together into crumbs with a little cream. Pack in 7 x 11 inch pan.

Topping —

- 2 egg whites
- 1 cup brown sugar
- 1/2 cup chopped nut meats
- 1 tsp. vanilla

Beat egg whites until stiff, add brown sugar and nut meats and vanilla. Spread on top. Bake at 350° for 20 minutes. cut while warm.

Mrs. Luella Wyatt

DATE FILLED COOKIES

- 2 cups sifted flour
- 1/2 tsp. soda
- 1/4 tsp. salt
- 1/2 cup lard
- 1/2 cup brown sugar
- 1/2 cup granulated sugar
- 1 egg, well beaten

Sift together flour, soda and salt. Cream lard and sugar thoroughly; add egg. Add sifted dry ingredients. Chill the dough slightly. Roll into a rectangle 1/4 inch thick. Spread date mixture over dough, roll up like a jelly roll. Wrap in waxed paper and chill over night. Slice 1/4 inch thick with a sharp knife. Bake in a moderate oven at 375° for 8 to 10 minutes or until slightly browned.

Filling —

- 1/2 lb. pitted dates, finely chopped
- 1/4 cup sugar
- 1/3 cup water
- 1/4 cup chopped walnuts
- 1/8 tsp. salt

Cook dates, sugar and water together 5 minutes. Remove from fire and add salt and nuts. Cool while mixing dough.

Mrs. Bessie Trout

OVERNIGHT COOKIES

- 1 cup granulated sugar
- 1 cup brown sugar
- 4 cups flour
- 1 cup lard
- 2 tsp. baking powder
- 1 cup sour milk
- 1 tsp. soda dissolved in the milk
- 2 eggs
- 1 pinch of salt
- 1 tsp. vanilla

Mix sugar, flour, lard and baking powder; work as pie dough and add to the creamed mixture the sour milk, soda, eggs, salt and vanilla.

Mrs. Maude Martin

CITY MARKET
Walter Beerbower
GROCERIES — MEATS
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Cookies

BROWN SUGAR COOKIES

- 3/4 cup butter
- 2 cups brown sugar
- 2 eggs
- 1 cup sour milk
- 1 tsp. soda
- 2 tsp. baking powder
- 1 tsp. vanilla
- 1 pinch salt
- 1/2 cup raisins
- 1 cup chopped nuts
- 3½ cups sifted pastry flour

Blendbutter and sugar and add eggs. Sift dry ingredients together. Add alternately with milk to the above mixture. Add vanilla, raisins and nuts. Drop by spoonfuls on cooky sheet. Bake at 375° or 400°.

Mrs. Sherb TenEyck

DATE BAR COOKIES

- 1 egg
- 1/2 cup granulated sugar
- 1/2 cup melted shortening or salad oil
- 1 cup chopped pitted dates
- 1/4 cup chopped nut meats
- 1/2 cup flour
- 1/2 tsp. baking powder
- 1/4 tsp. salt

Beat egg with fork, add sugar and mix well. Add together shortening or salad oil. Add dates and nut meats. Sift together flour, baking powder and salt and mix well. Spread in greased pan 8 x 8 x 2 inches. Bake in foderate oven, 325°, 30 minutes. Cool and cut in squares.

Mrs. Dina Sands

DARK DROP COOKIES

- 2 cups brown sugar
- 1 cup shortening
- 1/2 cup cold water
- 1/2 cup cold coffee
- 2 eggs
- 1 cup raisins or nuts
- 4 cups flour
- 3 tsp. baking powder
- 1 tsp. soda
- 1 tsp. vanilla
- 1 tsp. cinnamon

Cream sugar and shortening, add eggs, sift dry ingredients together and add alternately with liquid to first ingredients. Drop from spoon on greased baking sheet. Bake at 400°.

Mrs. Floyd Petty

AUNTIE'S PINEAPPLE COOKIES

- 1/2 cup brown sugar
- 1/2 cup white sugar
- 1/2 cup Crisco
- 1 egg, beaten
- 2 cups flour
- 2 tsp. baking powder
- 1/4 tsp. soda
- 1/4 tsp. salt
- 1/2 cup crushed pineapple, well drained
- 1/2 cup nut meats
- 1 tbsp. lemon juice

Cream shortening and sugar, add beaten egg and mix well. Add well sifted dry ingredients, pineapple, nut meats and lemon juice. Drop on cooky sheet and bake in moderate oven. Put sugar on top to bake.

Mrs. Faye Miller

SHINE SHOE STORE

AUBURN, INDIANA

Cookies

OATMEAL COOKIES

1 cup shortening
1 cup brown sugar
1 cup white sugar
2 eggs
1 tsp. soda
3/4 tsp. salt
1¾ cups flour
3 cups oatmeal
1 cup nuts

Cream shortening and sugar together, add eggs. Sift flour, soda and salt together; add to first mixture. Add oatmeal, nuts and vanilla. Drop by spoonfuls on greased baking sheet. Bake 12 minutes at 375°.

Mrs. Vera Shaw

COCOANUT PECAN COOKIES

1/2 cup butter
1/2 cup shortening
2 cups brown sugar
2 eggs
1 tsp. vanilla
2 cups flour
1/4 tsp. salt
2 tsp. baking powder
1 cup dry shredded cocoanut, or
1/2 cup pecans, chipped fine

Cook butter and sugar over low heat until bubbly. Cool. Add eggs one at a time, alternating with sifted dry ingredients. Add vanilla. Bake 25 minutes at 350°.

Icing for Cookies —
7 tbsp. brown sugar
2 tbsp. butter
2 tbsp. cream

Bring to boil, thicken with confectionery sugar. While still warm, cut cookies in 1 or 2 inch squares.

Mrs. Lee Shimer

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Cookies

MEXICAN WEDDING CAKES

- 1/2 cup butter or margarine
- 1/2 cup Crisco
- 1 tsp. vanilla
- 2 cups enriched flour
- 1 cup chopped Calif. walnuts.
- 6 tbsp. confectioner's sugar

Cream butter, Crisco and vanilla, stir in flour and walnuts. Mix well. Shape in small balls, place on ungreased cooky sheet. Bake in hot, 400°, oven about 10 minutes. Roll in confectioner's sugar while still warm. Can be stored overnight before serving. Makes 3 dozen or more.

Mrs. Clyde Leeke

SOUTHERN CREAM COOKIES

- 1 cup shortening
- 2 cups sugar
- 3 beaten eggs
- 1 tsp. vanilla extract
- 1 cup sour cream or buttermilk
- 5 cups sifted flour
- 1 tsp. salt
- 3 tsp. baking powder
- 1/2 tsp. soda
- 1½ cups broken walnut meats
- 3 tbsp. sugar
- 1 tsp. cinnamon

Cream shortening and 2 cups sugar, add beaten eggs, vanilla extract and sour cream; mix well. Add flour which has been sifted with salt, baking powder and soda. Add nutmeats. Drop from spoon onto cooky sheet. Grease bottom of small glass, dip into 3 tbsp. sugar and 1 tsp. cinnamon, press cookies flat. Bake in moderate oven at 350° 15 minutes. Makes 6 dozen. A half cup of buttermilk and half cup of Pet milk may be used in place of sour cream.

Mrs. E. H. Barley

BUTTERSCOTCH COOKIES

- 2 cups brown sugar
- 1/2 cup lard
- 2 eggs
- 1 cup nuts
- 1 tsp. soda
- 1 tsp. cream of tarter
- 3 cups flour
- 1/4 tsp. salt
- 1 tsp. vanilla

Dissolve soda in 2 tbsp. hot water. Sift flour with cream of tarter and salt. Cream sugar, lard and eggs. Add hot water alternately with flour mixture. Add vanilla. Make in molds. Chill. Slice and bake in moderate oven.

Mrs. Mable Ketel

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Cookies

ROY'S FAVORITE COOKIES (BROWNIES)

- 3 sqs. chocolate, melted & cooled
- 3 tbsp. shortening
- 2 eggs
- 1 cup sugar
- 1/3 cup flour
- 1 pinch salt
- 1 tsp. vanilla
- 1/2 cup nuts

Cream sugar and eggs, one at a time, beat well; add rest of ingredients. Beat until thick enough to spread. Bake about 20 minutes at 375°.

Mrs. Louie Baker

FILLED COOKIES

- 1 cup brown sugar
- 1 cup granulated sugar
- 1 scant cup shortening
- 1/2 cup buttermilk
- 2 eggs
- 2 tsp. baking powder
- 1 tsp. soda
- 1 tsp. salt
- 4½ cups flour (reserve 1½ cups for board)
- Flavoring

Cream shortening and sugar, add eggs, one at a time, beat well. Sift flour, baking powder, soda and salt. Then add the sifted dry ingredients to sugar mixture, alternating with milk. Sift flour before measuring. Roll thin, cut out and put 1 tsp. raisin filling on half of cookies and place another on top. Baket at 428° F. until brown.

Raisin Filling —

- 1¼ cups raisins
- 2 tbsp. flour
- 1/3 cup sugar
- 1/2 cup water
- 1/8 tsp. salt

Boil until thickened, let cool. Flavor.

Mrs. L. C. Baker

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Cookies

BROWNIES

- 1 cup sugar
- 2 eggs
- 2 squares chocolate
- 1/2 cup nuts
- 1/2 cup shortening
- 3/4 cup sifted cake flour
- 1/4 tsp. baking powder
- 1/4 tsp. salt

Cream shortening, add sugar, eggs and melted chocolate. Sift flour, baking powder and salt and add to mixture. Bake in 8 x 8 x 2 greased pan 30 to 35 minutes in a moderate oven. These are good plain or iced with chocolate icing.

Mrs. Alta Jorgensen

CHOCOLATE MACAROONS

- 2 egg whites
- 1 cup granulated sugar
- 1/8 tsp. salt
- 1½ cups shredded cocoanut
- 1½ squares unsweetened chocolate
- 1/2 tsp. vanilla

Add salt to egg whites. Beat until stiff. Gradually fold in sugar. Mix well. Add vanilla. Fold in cocoanut and chocolate, which has been melted over hot water. Drop by teaspoon on a greased cooky sheet. Makes 1½ to 2 dozen. Bake about 30 minutes at 275°.

Mrs. Charles Krise

CRISP PEANUT COOKIES

- 1 cup white sugar
- 1 cup brown sugar
- 1/2 cup butter
- 1 cup shortening
- 2 eggs
- 2 cups flour
- 1 tsp. nutmeg
- 1 tsp. soda
- 1 tsp. baking powder
- 2 cups oatmeal
- 1 cup cornflakes
- 1 cup salted peanuts, chopped

Cream sugars and fats. Add eggs, one at a time, beating well after each is added. Sift flour and measure. Sift again with nutmeg, soda and baking powder. Stir into batter. Add oatmeal, cornflakes and peanuts. Drop by teaspoonfuls 1 inch apart on greased cooky sheet. Press to 1/4-inch thickness with a fork. Bake 15 minutes in moderate oven at 375° F. Makes about 100 small cookies.

Mrs. Erwin Easley

DATE AND NUT CHEWS

- 2 eggs
- 3/4 tsp. salt
- 1/2 tsp. almond extract
- 1/2 cup sugar
- 1/2 cup karo syrup, light or dark
- 1 cup dates, finely cut
- 1 cup chopped nuts (pecan and brazil nuts mixed)
- 3/4 cup sifted all-purpose flour
- 1/3 cup confectionery sugar

Place eggs in large bowl. Add salt and almond extract. Beat until light. Gradually beat in sugar and karo syrup. Add dates and nuts and mix well. Pour into 2 greased 8" layer cake pans. Bake in moderate oven (375°) for 20 to 25 minutes. Remove from oven and while still hot cut in 1½" squares. Shape in small balls. Roll in confectionery sugar. These cookies keep very well when stored in tightly covered box or jar. Very good.

Mrs. Clyde Leeke

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who have assumed a heavy responsibility on the new Children's Building and then developed the necessary enthusiasm to meet their pledge.

Good Work!

Cookies

PUMPKIN COOKIES

- 1/3 cup shortening
- 1 cup sugar
- 1 cup cooked pumpkin
- 2¼ cups flour
- 2 tsp. baking powder
- 1 tsp. cinnamon
- 1/4 tsp. ginger
- 1/4 tsp. nutmeg
- 1/2 tsp. salt
- 1/2 tsp. vanilla
- 1/2 tsp. lemon flavoring
- 1 cup raisins
- 1/2 cup nuts, if desired

Cream sugar and shortening, add pumpkin, vanilla and lemon. Sift dry ingredients together and add to sugar mixture. Add raisins and nuts if desired. Drop by spoonfuls on greased baking sheet. Bake at 375° about 15 minutes.

Marilynne Clem (Mrs. C. E.)

MERINGUE SHELLS

- 3 egg whites
- 1/2 tsp. salt
- 1/4 tsp. cream of tarter
- 3/4 cup sugar
- 1/2 tsp. vanilla

Place egg whites, salt and cream of tarter in bowl; beat until foamy. Add sugar, 1 tbsp. at a time, beating well to dissolve sugar completely. Beat until meringue forms stiff peaks; add vanilla. Cover baking sheet with brown wrapping paper. Spoon meringue into 6 mounds at least 2 inches apart. Hollow out centers with 2 teaspoons to form shells 3 inches in diameter. Bake 50 to 60 minutes or until crisp in very slow oven, 275°. Cool. Store in airtight container. To serve, fill with ice cream or your own favorite filling.

Marilynn Clem (Mrs. C. E.)

The
Citizen's Lumber Co.
414 West Fifth Street
Phone 150
AUBURN, INDIANA

The Home of Quality Building Material

Cookies

COCONUT SNOW BALLS

1/2 cup confectionery sugar
1 tbsp. milk or cream
16 marshmallows
1/2 cup shredded coconut

Mix the sugar and milk to make an icing. Then divide the mixture into two or three different sauce dishes. Color each lot with a different tint of cake coloring. Ice the marshmallows all over. Then roll them in shredded coconut and let them harden before serving.

Miss Reta Gerig

BUTTERSCOTCH COOKIES

2 cups brown sugar
1/2 cup lard
2 eggs
1 tsp. soda
1 tsp. cream of tarter
1 tbsp. hot water
Salt
Vanilla
Flour enough to make stiff dough

Cream shortening and sugar. Add eggs. Beat well. Add soda to hot water. Add cream of tarter to flour. Add to first mixture. Roll in loaf and let stand overnight. Slice thinly and bake.

Mrs. Wanda Beber

SUGAR COOKIES

2 cups sugar
1 cup lard or other shortening
2 eggs
1 cup sour milk
1 tsp. soda
1 tsp. salt
1½ tsp. vanilla
2 tsp. baking powder
4 or 5 cups flour

Cream sugar and shortening. Add 2 beaten eggs. Sift together flour, salt and add baking powder. Combine sour milk and soda and add alternately with flour mixture. Add vanilla and roll out to cut. The fifth cup of flour may be used if batter is not stiff enough to roll. Makes 5 or 6 dozen cookies.

Naomi Heitz

FRUIT COOKIES

3 eggs
1½ cups brown sugar
1 cup butter
1 cup seedless raisins
1 cup English currants
1 cup nut meats
1 tsp. soda in 1 tbsp. hot water
3 cups flour, or enough to roll dough.

Roll 1/4 inch thick, cut and bake in 375° oven.

Mrs. Edna F. Brown

Compliments of

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PHONE 333

FINEST LAUNDRY & DRY CLEANING

FUR STORAGE

Cookies

COCONUT MACAROONS

- 5 egg whites
- 1/2 tsp. salt
- 3/4 tsp. cream tarter
- 1 box powdered sugar
- 1 cup chopped nuts
- 1 tsp. almond extract.
- 1 cup coconut (good substitute is breakfast food)

Beat egg whites with salt and cream tarter until it stands in peaks. Add sugar. Beat about 5 minutes. Divide meringue in half. Add nuts and coconut. Drop on greased cooky sheet. Add plain meringue on top. Bake in slow oven over 300-325° for 20 minutes. Makes 30.

Mrs. Dorothy Shugart

BUTTERSCOTCH COOKIES

- 4 cups brown sugar
- 4 eggs
- 1 cup Crisco or lard
- 1 tsp. cream tarter
- 1 tsp. soda
- 6 cups flour
- 1 tsp. vanilla

Cream shortening with sugar, add eggs and vanilla. Blend and add cream tarter, soda and flour. Cookies may be varied by adding nuts, coconut, chocolate chips, raisins, or baked plain. Dough should be rolled in waxed paper. Recipe makes five rolls, two inches in diameter. These may be stored in refrigerator, sliced off and baked as needed.

Mrs. Howard Andres

GINGER COOKIES

- 1 cup sugar
- 1 cup lard
- 2 eggs
- 1 cup baking syrup
- 1 tbsp. cinnamon
- 1 tbsp. ginger
- 1 cup raisins
- 1 tbsp. soda dissolved in
- 1 cup boiling water
- 5 cups flour

Let cookies cool before baking. Dip by teaspoon on baking sheet. Bake in a moderate oven.

Irene Peters

COCOANUT PUFFS

- 2 egg whites, beat stiff
- 1½ cups powdered sugar
- 1 tbsp. corn starch
- 1½ cups cocoanut
- 1/4 tsp. vanilla

Drop small teaspoonfuls on baking sheet and bake 10 to 15 minutes at 350°.

Mrs. Juanita Kuhlman

DATE KISSES

- 2 egg whites, beat stiff
- 1 cup powdered sugar
- 1 cup broken nut meats
- 1 cup chopped dates

Drop from small teaspoon on cooky sheet and bake 10 to 15 minutes at 350°.

Mrs. Juanita Kuhlman

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Cookies

DREAM BARS

1/2 cup butter
1/2 cup brown sugar
1 cup sifted flour

Mix together and pat in cooky sheet. Bake 10 minutes in a slow oven.

2 eggs, well beaten
1 cup brown sugar
2 tbsp. flour
1/2 tsp. baking powder
1 cup chopped nut meats
1/2 cup coconut

Combine and put on top of baked mixture. Bake 20 to 35 minutes in moderate oven. Cut in squares. Let cool before removing from pan.

Mrs. Bertha Woodcox

CHEWEY COOKIES

2 cups brown sugar
1/2 cup butter, melted
2 whole eggs
1 tsp. baking powder
1/2 tsp. salt
2 cups sifted flour

Cream sugar and butter together. Add beaten eggs. Sift flour, baking powder, and salt together. Add to creamed mixture. Mix thoroughly. Grease cooky sheet and spread out dough. Place nut meats on top. Bake in moderate oven, 350°. Do not overbake. Cut in squares.

Mrs. Helen Condon

PINEAPPLE COOKIES

1 cup white sugar
1 cup brown sugar
1 cup shortening
2 eggs, well beaten
1 cup crushed pineapple
3 cups flour
2 tsp. baking powder
1/2 tsp. soda
1 cup chopped nuts

Drop from spoon on baking sheet. Bake from 12 to 15 minutes in moderate oven at 375°.

Mrs. Maude Rinehold

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Compliments of

THE TREADWELLS

PIES AND PIE CRUSTS

TAFFY TARTS

1 cup brown sugar
1 tbsp. corn starch
1 egg
3 tbsp. milk

Beat well. Makes 9 tarts in tart pans. Nuts, raisins, or coconut may be added.

Mrs. Howard Andres

GOODIE GOODIE PIE

1 cup sugar
1 cup milk
1/2 cup chopped walnuts
1/4 cup butter
1 cup chopped dates
2 egg yokes, beaten
2 egg whites, beaten

Cream butter and sugar, add egg yolks, nuts and dates, and beat. Add milk slowly, then add beaten egg whites. Pour into unbaked pie crust and bake 45 minutes in slow oven. Serve with whipped cream.

Lora Leighty

FRENCH CREAM PIE

Crust —
16 large graham crackers
1/2 cup sugar
1/2 cup butter

Roll crackers until they can be sifted. Sift crumbs and sugar together. Work melted butter in well. Line pie pan with mixture. Do not bake.

Filling —
1/2 cup sugar
2 eggs
2 cups milk
2 tbsp. corn starch
1 tsp. vanilla
1/2 tsp. salt

Beat egg yolks. (Save whites for meringue.) Add sugar, corn starch and salt, and milk. Cook in top of double boiler until thick. Remove from fire and add vanilla. When filling is cool put into crust and cover wth meringue. Bake 15 to 20 minutes in 375° oven.

Mrs. Pearl Burtzner

BUTTERSCOTCH PIE

2 cups brown sugar
1/2 cup flour
2 cups milk
1/8 tsp. salt
3 egg yolks
1½ tbsp. butter
1 tsp. vanilla
1 baked pastry shell

Combine sugar with flour, add milk gradually, stirring to make a smooth mixture. Add salt and cook in top of double boiler until thickened. Pour part of hot mixture over egg yolks. Pour back into double boiler and cook not more than 5 minutes. Add butter, stir until melted. Add vanilla and let cool. Pour into pastry shell. Cover with meringue and bake in slow oven at 325° for 10 or 15 minutes.

Mrs. Woodrow Martin

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Pies and Pie Crusts

COCOANUT APPLE PIE

- 1 unbaked pie shell
- 3 cups pared, sliced apples
- 1/2 cup sugar
- 1/3 tsp. cinnamon
- 2 tbsp. butter

Place apples in pie shell. Cover with sugar and cinnamon and dot with butter. Bake 25 minutes or until apples are tender. Remove from oven, reduce heat to 375°, and cover with the mixture below:

- 1 beaten egg
- 1/2 cup evaporated or top milk
- 1/8 tsp. salt
- 1/2 cup sugar
- 2 cups or less of shredded cocoanut

Return to oven to bake 20 minutes longer, or until cocoanut is browned.

Mrs. Viola Lung

BUTTERSCOTCH FILLING — For Pie or Pudding

- 3/4 cup brown sugar
- 5 tbsp. flour
- 1/2 tsp. salt
- 2 cups milk, scalded
- 2 egg yolks, slightly beaten
- 2 tbsp. butter
- 1 tsp. vanilla

Combine sugar, flour, salt, enough milk to combine all, then egg. Then add scalded milk and stir constantly to a boil. Add butter and vanilla. Let cook. Cover with meringue and bake in moderate oven.

Mrs. Gladys Michael

FRESH STRAWBERRY PIE

- 1½ quarts fresh strawberries
- 1 pkg. softened cream cheese
- 1 cup sugar
- 1/4 tsp. salt
- 1/3 cup water
- 2½ tbsp. corn starch
- 2 tsp. lemon juice
- Few drops red coloring if desired

Line one cooled pie shell with the softened cream cheese. Wash, hull and drain 3/4 quart strawberries and line cheese-coated crust. Mash 3/4 quart strawberries and bring to boil. Stir in mixture of sugar, salt, corn starch, lemon juice and water. Add coloring if desired. Cook 10 minutes and strain. Cool and pour over berries. Decorate with whipped cream and whole strawberries.

Mrs. Howard Andres

BUTTERSCOTCH PIE

- 1 cup brown sugar
- 6 scant tbsp. flour
- 2 tbsp. butter
- 1/2 cup hot water
- 1 cup milk
- 1 pinch salt
- 2 eggs

Place sugar and butter in skillet and melt, stirring constantly. When melted, add the hot water. Beat egg yolks. Add flour and half of milk. Add the other half of milk to skillet mixture. Add egg yolk mixture, stirring constantly. Cook until thick. Cool. Pour into baked shell. Beat whites, add gradually 6 tbsp. sugar. Put on top. Brown at 350°.

Mrs. Frieda Morr

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Pies and Pie Crusts

PUMPKIN PIE

- 1 cup pumpkin
- 1 small cup sugar
- 1 tbsp. flour
- 1¼ tsp. ginger
- 1 tsp. cinnamon
- 2 eggs
- 1 cup milk
- butter (size of egg)
- 1/2 tsp. vanilla
- 1 pinch salt

Beat eggs, add flour, sugar, spices, and salt, which have been sifted together. Add pumpkin, milk and vanilla. Brown butter and add. Pour in an unbaked pie shell. Bake 10 minutes in a hot oven, 425°. Reduce heat to 350°. Bake until firm.

Mrs. Frances Wilson

SOUR CREAM RAISIN PIE

- 2 eggs
- 3/4 cup sugar
- 1/4 tsp. salt
- 1 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1/4 tsp. cloves
- 1 cup sour cream
- 1 cup raisin, raw, washed

Beat eggs slightly, add sugar, salt, spices, cream and raisins. Pour in unbaked pie shell. Bake at 450° for 10 minutes. Reduce heat to 350° and bake 30 minutes or until firm.

Mrs. Bertha Woodcox

CARROT PIE

- 1¾ cups mashed cooked carrots
- 1½ cups milk
- 2 eggs
- 1/3 cup brown sugar, packed
- 1/3 cup honey
- 1/2 tsp. salt
- 1 tsp. cinnamon
- 1/2 tsp. ginger
- 1/2 tsp. nutmeg
- 1/4 tsp. cloves

Pour into pastry-lined 9-inch pie pan. Bake in moderately hot oven, 400°, for 45 to 50 minutes, or until a silver knife inserted into side of filling comes out clean —center is soft but will "set" later.

Mrs. Ethel Carbaugh

CALIFORNIA SUNSHINE PIE

- 1/2 cup cold water
- 7 tbsp. corn starch
- 1 cup hot water
- 1¼ cups sugar
- 1 dash salt
- 3 egg yolks, slightly beaten
- 2 tbsp. lemon juice
- 1/3 cup orange juice
- 1 tsp. grated lemon rind
- 1 tsp. grated orange rind
- 1 tbsp. butter
- 1 baked pie shell

Mix 1/2 cup cold water and corn starch to a thin paste. Combine 1 cup hot water, sugar and salt in top of double boiler, bring to boil over direct heat. Add corn starch, cook until mixture begins to thicken, return to double boiler, cook 15 minutes, stirring constantly. Stir a small amount in egg yolks, return to double boiler, cook a few minutes longer. Add fruit juices, rinds and butter, blend well. Cool. Pour into baked pie shell. Top with meringue made with 3 egg whites, 6 tbsp. sugar and 1/4 tsp. grated orange rind. Bake 20 minutes at 325°.

Mrs. Robert Morr

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Pies and Pie Crusts

PINEAPPLE PIE

- 1 No. 2 can pineapple, cut in pieces
- 1 cup sugar
- 3 level tbsp. flour
- 2 eggs
- 1 tbsp. butter

Mix flour and sugar and add pineapple. Add beaten egg yolks. Cook until thick. Add butter and pour into baked pie shell. Then cover with meringue made of beaten egg whites.

Mrs. Ruby Paulen

ICE CREAM PIE

- 1 tbsp. flour
- 1/4 tsp salt
- 1 tbsp. corn starch
- 3/4 cup sugar
- 1 pint sweet milk
- 1 box cocoanut
- 1/2 tbsp. butter
- 2 egg whites, beaten

Mix dry ingredients with milk. Cook in double boiler and add 1/3 box cocoanut and while still hot add 3 egg whites. Pour into baked shell. Sprinkle remaining cocoanut on top. Serve cold.

Mrs. John Zimmerman

CHESS PIE

- 1/4 cup butter
- 2 cups granulated sugar
- 4 egg yolks
- 3 rounded tbsp. flour
- 1/2 tsp. salt
- 1 tbsp. vanilla
- 2 cups milk

Cream butter and sugar. Add flour, beaten egg yolks, milk, salt and vanilla. Put in raw crust. Makes a big 9-inch pie. Bake at 450° 10 minutes, then 325° 30 minutes.

Mrs. Roy Carey

SOUR CREAM PIE

- 1 cup sour cream
- 1/2 cup chopped raisins
- 1/2 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1 cup sugar
- 3 egg yolks
- 1 egg white

Pour this mixture into an unbaked pie crust. Bake. When set, add the beaten egg white, 2 tbsp. sugar. Spread on top of pie and brown.

Mrs. Roy Douglas

LEMON PIE

- 1 cup sugar
- 5 tbsp. corn starch
- 2 cups cold water
- 2 eggs
- 2 lemons, grated rind and juice
- 1 pinch salt

Dissolve corn starch in cold water. Add sugar and salt. Cook until thick; pour hot mixture over beaten egg yolks. Add grated lemon rind and juice. Cook a few minutes longer. Cool. Pour in baked pie shell. Beat egg whites until stiff. Add 6 tbsp. sugar. Put on top of pie. Brown at 350°.

Mrs. Ruby Pritchard

HAYNES & POTTER

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Pies and Pie Crusts

CUSTARD PIE

3 eggs
1/2 cup sugar
1/8 tsp. salt
2 cups scalded milk
1 tsp. vanilla
1/8 tsp. nutmeg.

Beat eggs until light and foamy. Add the sugar and blend well. Add scalded milk and vanilla, also salt. Line a nine-inch pie pan with pastry and brush with melted butter. Pour the custard into the pastry shell, sprinkle with nutmeg, and bake at 450° for 10 minutes, then 325° for approximately 25 minutes.

Mrs. Ruth Pepple

HOOSIER PEACH PIE

Sliced or halved fresh peaches, enough to line 9-inch pie shell
3/4 cup sugar
1/2 tsp. salt
1/4 tsp. nutmeg
1 cup thin cream
3 tbsp. flour

Line pie pan with pastry. Put in peaches. Combine sugar, salt and flour. Stir in cream and beat until smooth and free from lumps. Pour over peaches and bake in hot oven at 425° 40 to 50 minutes.

Mrs. Ruth Pepple

CHOCOLATE PIE

3 tbsp. cocoa
1 cup boiling water
1 cup sugar
2 tbsp. corn starch — or 4 tbsp. flour
2 egg yolks
2 tbsp. butter
1 tsp. vanilla
1 pinch salt

Combine cocoa and boiling water. Beat egg yolks, add sugar, flour or corn starch, then add butter. Cook until thick (10 minutes). Add vanilla. Cool and pour in baked shell. Cover with meringue and bake in moderate oven 15 or 20 minutes.

Mrs. Cortland Frederick

PECAN PIE

1/4 lb. butter or oleo
2 cups brown sugar
1⅞ cups light corn syrup
6 eggs

Beat all together. Sprinkle pecan meats on top. Bake in unbaked crust at 350° for 45 minutes. This will make two small pies.

Mrs. Helen Grogg

Kingsley's Grocery

FRESH MEATS — ICE CREAM

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Gerig Furniture Store — Gerig Funeral Home

Pies and Pie Crusts

IRENE'S PUMPKIN CHIFFON PIE

1¼ cups canned pumpkin
1/2 cup milk
3 slightly beaten egg yolks
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. ginger
1/2 cup sugar, scant

Cook the above mixture until thick, about 5 minutes. Soften 1 envelope Knox gelatin in 1/4 cup cold water. Add to hot pumpkin mixture. Cool until thick. Add 1/2 cup sugar to the three egg whites gradually and beat until stiff. Add to pumpkin mixture and put into a previously baked crust. Put in ice box at least three hours before serving.

Mrs. Faye Miller

PECAN PIE

2 eggs, beaten
3/4 cup brown sugar
1 cup white Karo
1/2 cup chopped pecan meats
1/2 tsp. salt

Beat eggs and add brown sugar, Karo and salt and mix, then add pecans. Place in unbaked pie shell and bake 1 hour at 325°.

Mrs. George Hess

PUMPKIN PIE

1½ cups pumpkin
2 cups sugar
1 tsp. cinnamon
1/2 tsp. ginger
1 tsp. salt
2 cups milk
3 tbsp. butter
2 eggs

Combine all ingredients. Stir well, pour in unbaked pie shell. Bake in slow oven.

Mrs. Mabel Ketel

CRUNCHY CRUST PIE

Apples or peach slices to fill pie pan, rounded
1/4 lb. or 1/2 cup butter or oleo
1 cup brown sugar, packed
1 cup cake or all purpose flour
1/8 tsp. nutmeg
1/8 tsp. cinnamon
1/2 tsp. salt

Mix the above ingredients, except fruit, until it looks like corn meal. Pack apples or peach slices in greased pie pan. Cover with above mixture and bake at 325° for 1¼ hours or until fruit is tender. Serve warm or cold.

Mrs. Ruth Leeke

PEACH CUSTARD PIE

1 cup sugar
4 tbsp. flour
2 eggs
1 cup rich milk, part cream

Mix sugar, flour, add eggs and milk. Place in raw pie shell, halved peaches, canned or fresh, until shell is covered. Pour custard over peaches, dot with butter and bake until custard sets.

Rose Means

GENGNAGEL COAL CO.

PHONE 606

Pies and Pie Crusts

PERFECT CUSTARD PIE

4 eggs, slightly beaten
1/2 cup sugar
1/4 tsp. salt
1/2 tsp. vanilla
1/2 tsp. almond extract
2½ cups scalded milk

Blend eggs, sugar, salt, vanilla and almond extract. Gradually stir in scalded milk. Pour into unbaked 9-inch pie shell. Set oven at 400°. Pie will take 25 to 35 minutes to bake. When you test it, insert knife halfway between outside and center of custard. If pie is done, knife comes out clean. Sprinkle pie with nutmeg, set on cooling rack 15 to 30 minutes, then chill in refrigerator.

Mrs. Zilpha Clemens

PINEAPPLE CHIFFON PIE

1 tbsp. plain unflavored gelatin
1/4 cup cold water
2 eggs, beaten whole
1/2 cup sugar
1/4 tsp. salt
1½ cups canned crushed pineapple, drained
1 cup whipping cream

Soak gelatin in water for five minutes. Mix together beaten eggs, sugar, salt and pineapple. Cook over low heat or in double boiler until mixture coats the spoon. Add gelatin and stir until dissolved. Chill until it just begins to thicken. Whip cream and fold in. Pour into a nine inch pie plate lined with whole vanilla wafers on bottom and sides. Decorate if desired with whipped cream and pecan meats.

Mrs. Viola Long

APPLE CRUMB PIE

4 large tart apples
1/2 recipe plain pastry
1/2 cup sugar
1 tsp. cinnamon
1/2 cup sugar
3/4 cup flour
1/3 cup butter

Pare apples; cut in eighths and arrange in 9-inch pastry lined pie plate. Sprinkle with 1/2 cup sugar mixed with cinnamon. Sift remaining 1/2 cup sugar with flour; cut in butter until crumbly. Sprinkle over apples. Bake in 450° oven for 10 minutes, then 350° oven about 10 minutes, or until apples are tender.

Mrs. Robert Ross

STRAWBERRY PIE

1 baked pie shell
1 cup sugar
4 tbsp. corn starch
1 or 2 tbsp. lemon juice
1 quart fresh strawberries

Hull, clean and wash berries. Slice half quart of berries and put in a saucepan; add lemon juice, sugar and corn starch, cook 5 minutes, cool. Drain the other washed berries, put them in the baked pie shell, which has been sprinkled with powdered sugar, and pour the cooked mixture over the top of the raw berries. Serve with whipped cream or vanilla ice cream.

Mrs. Alta Jorgensen

Compliments of

AUBURN AUTOMOTIVE SUPPLY

1813 So. Wayne **Auburn, Ind.**

Pies and Pie Crusts

OSAGE PIE

1 egg
2/3 cup sugar
3 heaping tbsp. flour
1/2 tsp. baking powder
1 pinch salt
1 tsp. vanilla
1 cup diced apples
1/2 cup chopped pecan meats

Beat egg and sugar together with rotary beater. Place on stove and heat until sugar is melted. Add remaining ingredients. Spread in buttered pie plate. Bake 30 minutes at 350°. Serve with whipped cream topping. Delicious and different club dessert.

Mrs. Donald L. Sanxter

LEMON ANGEL PIE

4 egg whites
1/4 tsp. cream of tartar
1 cup sugar
1 tsp. vanilla

Beat egg whites until frothy. Add cream of tartar. Beat until stiff. Gradually add sugar and vanilla. Arrange in pie pan for pie shell. Bake at 250° about 45 minutes or until light brown.

Filling —
4 egg yolks
1/4 cup sugar
1/4 cup lemon juice
1/4 cup water

Beat egg yolks until lemon color. Add sugar, lemon juice and water. Cook in double boiler until thick, stirring constantly. Cool. Pour into pie shell and place in refrigerator for 24 hours. Before serving, top with whipped cream.

Mrs. Charles Krise

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Pies and Pie Crusts

LEMON CHIFFON PIE

3 eggs, separated
1 cup sugar
1 lemon (juice and grated rind)
3 tbsp. water

Beat the egg yolks until lemon colored and fluffy. Add lemon juice and grated, rind, the water and half the sugar. Cook in double boiler, stirring constantly, until the mixture thickens. Beat the egg white until stiff, adding remaining sugar in the last minute of beating. Fold the custard into the egg whites and turn at once into a baked crust. Brown slightly in the oven.

Mrs. Carrie Weaver

PECAN PIE

3 eggs
1/2 cup sugar
1 cup light corn syrup
1/8 tsp. salt
1 tsp. vanilla
1/4 cup butter or fat, melted
1 cup pecans

Beat eggs, add sugar, syrup, salt, vanilla and butter or fat. Line pie pan with pastry, put in pecans in a layer. Add mixture. Bake in moderate oven at 350° for 50 to 60 minutes. The nuts will rise to top and form a crusted layer.

Mrs. C. K. Frederick

PECAN PIE

3 eggs, slightly beaten
1/2 cup sugar
1 cup dark corn syrup
1/4 tsp. salt
3 tbsp. melted butter
1 cup pecans in bottom of crust

Mix first 5 ingredients and pour over pecans that have been placed in an unbaked pie shell. Bake at 425° for 8 minutes, then reduce heat and bake at 375° for 30 minutes or until knife blade can come out clean.

Mrs. Nell Souers

RHUBARB CUSTARD PIE

1 cup sugar
3 tbsp. flour
1 tbsp. melted butter
1 eggs
1/3 cup milk
2 cups diced rhubarb

Blend sugar, flour, salt, egg yolk, melted butter and milk. Stir in 2 cups diced rhubarb. Beat egg white stiff, fold in rhubarb mixture and pour in unbaked pie shell. Bake about one hour at 375°.

Mrs. Howard Rohm

LEMON PIE

2 cups granulated sugar
2 lemons (juice and rind)
3 heaping tbsp. flour
3 egg yolks
2 cups water

Mix flour, sugar and egg yolks together, beat well, then add juice and rind of lemon and cold water. Cook until thick. Add butter size of an egg. When cool, pour in a baked pie shell. Cover with meringue and bake in moderate oven at 350° for 15 or 20 mintes.

Mrs. Cortland Frederick

Compliments of

LAD AND LASSIE SHOP

PHONE 151

Pies and Pie Crusts

LEMON CHIFFON PIE

1 tsp. Knox gelatin
1/4 cup cold water
4 eggs
1 cup sugar
1 pinch salt
juice of 1½ lemons, rind of 1

Soften gelatin in 1/4 cup cold water. Beat egg yolks in top of double boiler. Add half cup of sugar and salt and lemon juice and grated rind. Cook in double boiler until thick. Remove from heat, add the gelatin; when dissolved, put aside to cool. Whip the egg whites until stiff, adding remaining half cup of sugar gradually. Fold the lemon sauce over the beaten egg whites. Put in baked pie shell, let stand in ice box five hours. Top with whipped cream before serving. This makes a large pie.

Mrs. Mildred Erickson

DATE PIE

1 pound dates
2½ cups milk
3 eggs
1 dash cinnamon and nutmeg
1 pinch salt

Heat dates in milk until dates are soft enough to put through a colander. Season with dash of cinnamon and nutmeg and pinch of salt. Beat eggs, saving whites of two for meringue. Add egg yolks to your filling. Pour into pastry lined 9-inch pie pan and bake at 450° for 10 minutes. Reduce heat to 375° for about 30 minutes. Whip whites for meringue, add a little sugar and vanilla, pile on pie and brown.

Mrs. Bessie Trout

OLD FASHIONED CREAM PIE

3/4 cup brown sugar
1/4 cup white sugar
3 heaping tbsp. flour
cream and milk
butter
cinnamon
pinch salt
vanilla if desired

Mix sugar, flour and salt together. Mix in small amount of milk. Pour into an unbaked pie shell. Fill with coffee cream or half cream and half milk. Dot with butter, sprinkle with cinnamon. Bake at 425° for 10 minutes. Reduce heat to 350° and bake 30 minutes or until firm. Very good warm.

Mrs. Kelso Davis

PIE CRUST

2/3 cup lard
2 cups flour
1 tsp. salt
1/4 cup water

Mix well together with fork the lard, flour and salt, add water. Makes 3 crusts.

Mrs. Luella Prickett

Armstrong's Home Store

1343 South Jackson Street

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Pies and Pie Crusts

"FOOL-PROOF" PIE CRUST

4 cups all purpose flour
2 cups shortening
1 tsp. salt
1 egg in cup

Beat slightly and fill cup with cold water. Mix gently. This can be stored for days in refrigerator, and used as desired.

Mrs. Mary Lowman

WHIPPED PIE CRUST

3/4 cup shortening (Spry)
1/4 cup boiling water
1 tbsp. milk
2¼ cups sifted all purpose flour
1 tsp. salt

Put shortening in mixing bowl, then pour on boiling water and milk and whip with fork or egg beater until smooth and creamy. Sift flour and salt into mixture. This will make enough pastry for a two crust 9 inch pie. Very good.

Mrs. Margaret McInturf

HOT WATER PIE CRUST — Fool-proof

1 cup lard
1/2 cup boiling water
3 cups flour
2 tsp. baking powder
3/4 tsp. salt

Pour water over lard and dissolve. Sift and mix in flour, baking powder and salt. Roll and proceed as with any other pie crust.

Jean Jackson

PIE CRUST

5½ cups flour
1 tbsp. salt
1 tbsp. sugar
1 lb. lard
1 egg, beaten

Put egg in cup and fill with ice water. Mix dry ingredients, cut in lard, then add egg and water. Can keep in refrigerator for two weeks. Makes three 2-srust pies.

Mrs. Donna Mitchener
Mrs. Marietta Sheets

Stonestreet and Burtzner

SAND AND GRAVEL

FROZEN DESSERTS

LEMON SHERBET

2¼ cups sugar
1 quart milk
2/3 cup lemon juice
2 lemon rinds
1/2 tsp. lemon extract

Mix sugar and milk well until sugar is dissolved. Add other ingredients very slowly, stirring. Pour into tray and freeze. Stir 3 or 4 times during freezing.

Mrs. W. B. Trader

ICE CREAM JELLO

2 pkgs. Jello
2 cups boiling water
1/2 cup crushed pineapple
1/2 cup chopped nuts

While still warm, add 1 pint of vanilla ice cream and blend. This dessert sets quickly.

Mrs. Bonnie Peters

JELLO AND ICE CREAM DESSERT

1½ pkgs. lemon Jello
1 cup boiling water
1 small can crushed pineapple, drained

While still warm, add 1 pint vanilla ice cream. Also add nuts and maraschino cherries, if desired. Stir well and set aside until firm. Cut in squares and serve. Serves about 6.

Mrs. Marion Clark

ORANGE CREAM SHERBET

3/4 cup granulated sugar
3/4 cup water
grated rind of 1 orange
2 egg whites
1½ cups orange juice
1 tbsp. lemon juice
1/2 cup coffee cream
1/16 tsp. salt

Cook sugar and water slowly for 10 minutes. Add grated orange rind to syrup and continue cooking for several minutes. Strain. Add syrup to fruit juices. Cool. Pour in freezing trays and freeze until firm. Remove mixture to a chilled mixing bowl and beat until light. Add coffee cream and stiffly beaten egg whites to which salt has been added. Pour into tray and freeze. If ingredients separate, stir mixture with a spoon. Serves 6 or 8.

Mrs. Robert Morr

FRUIT DELIGHT

1 box strawberry Jello
1 No. 2 can fruit cocktail
1 pint vanilla ice cream
2 cups boiling water

Dissolve Jello in boiling water. Cool until slightly thickened, then whip. Pour into fruit cocktail and ice cream. Mix until smooth and freeze.

Mrs. Donna Mitchener

COURT THEATRE
AUBURN, INDIANA
WEST SWINNEY AMUSEMENT PARK
FORT WAYNE, INDIANA
"For Good Clean Amusement"

Gerig Furniture Store — Gerig Funeral Home

Frozen Desserts

STRAWBERRY DESSERT

1 box frozen strawberries
1/2 lb. marshmallows
2 tbsp. lemon juice
1/8 tsp. salt

Thaw berries until you get a half cup of juice. Heat marshmallows in the juice, add lemon juice, salt and berries. Freeze, stirring once.

Mrs. Louie Baker

CRANBERRY ICE

1 pound cranberries
2 cups sugar
3 cups water
1 orange, juice and rind

Bring cranberries, sugar and water to boil and boil for 5 minutes. Cool and strain. Add juice and grated rind of 1 orange. Freeze to firm mush. Beat thoroughly (with electric mixer if possible) and return to freezer tray and freeze. Will serve 10 to 12 people.

Mrs. Irene Bisel

PINEAPPLE SHERBET

1 cup crushed pineapple
1/2 cup pineapple juice
2/3 cup sweetened condensed milk
2 tbsp. lemon juice
2 egg whites

Blend condensed milk, lemon juice and pineapple juice well; add fruit and chill. Beat egg whites stiff and fold lightly into chilled mixture. Pour into freezing pan and, when frozen to a mush, remove and beat 2 minutes. Replace and freeze about one hour. Serves 6. If refrigerator is fast freezing and all ingredients are prechilled, the 2 minute beating is not necessary.

Mrs. Clyde Leeke

For one quart of homemade apricot sherbet:

Apricot Sherbet

1 cup canned apricot nectar
¼ cup lemon juice
1 cup sugar
3 cups liquid nonfat dry milk*
2 egg whites

Set refrigerator control at coldest point. Combine apricot nectar, lemon juice and sugar; blend well. Slowly stir in liquefied nonfat dry milk, until well blended. Pour mixture into 2 refrigerator trays. Freeze until almost firm. Remove from trays to a chilled bowl. Beat egg whites until stiff but not dry. Fold egg whites into frozen sherbet. Return to refrigerator trays and freeze until firm, about 2 to 3 hours.

*Make liquid nonfat milk according to package directions.

Energy Food

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AUBURN, INDIANA

Frozen Desserts

STRAWBERRY DESSERT

1 box frozen strawberries
1/2 lb. marshmallows
2 tbsp. lemon juice
1/8 tsp. salt

Thaw berries until you get a half cup of juice. Heat marshmallows in the juice, add lemon juice, salt and berries. Freeze, stirring once.

Mrs. Louie Baker

3 cups water
1 orange, juice and rind

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Mrs. Irene Bisel

2 tbsp. lemon juice
2 egg whites
milk

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Mrs. Clyde Leeke

The City National Bank of Auburn

We Welcome Your Account

Member of F. D. I. C.

AUBURN, INDIANA

DESSERTS AND PUDDINGS

DATE PUDDING

2 cups brown sugar
1 tbsp butter
3 cups boiling water
Boil 10 minutes
1 cup granulated sugar
1 tbsp. butter
3/4 cup milk
2 rounding tbsp. baking powder
1¾ cups flour
1 cup dates, chopped
3/4 cup nuts

Pour syrup into 8 x 12 inch greased dish, drop dough by spoonfuls into syrup and bake 35 minutes at 350°. Serves 10.

Mrs. Grace Reinchield

DATE PUDDING

1 cup boiling water
1 cup light brown sugar
1 tbsp. butter
1 cup boiling water
Combine in 8 inch square baking pan and set aside to cool
1 cup brown sugar
1 tbsp. butter
1/2 cup milk
1 cup sifted flour
1 tsp. baking powder
1 cup chopped dates
1/2 cup nut meats

Cream butter and sugar; add milk, sifted dry ingredients, dates and nuts. Drop batter by teaspoons into the sugar solution. Bake in moderate oven at 350° for 30 or 35 minutes.

Mrs. Jo Holsinger

CHERRY PUDDING

1 cup granulated sugar
1 tbsp. butter, melted
1 egg, beaten separately
1½ cups cherries and juice
1 tsp. soda
1 cup flour
1 tsp. salt

Combine sugar, salt, flour, cherries and egg yolk, then add butter and egg white folded in, and last add soda. Bake 45 minutes at 375° in 8 x 8 x 2 inch pan. Serve with whipped cream.

Mrs. R. B. McCrum

DATE PUDDING

1 cup sugar
1 cup dates, chopped
1 cup boiling water
2 tbsp. butter
1½ cups flour
1 cup nuts
1 tsp. soda
1 tsp. baking powder

One half hour before mixing, put soda over dates, add water and butter and stir well. Then mix in other ingredients and bake in loaf pan at 400° for 45 minutes or until done.

Mrs. R. E. Baker

COURT THEATRE
AUBURN, INDIANA
WEST SWINNEY AMUSEMENT PARK
FORT WAYNE, INDIANA
"For Good Clean Amusement"

Gerig Furniture Store — Gerig Funeral Home

Desserts and Puddings

DATE PUDDING

- 1 cup sugar
- 3 eggs
- 3 tbsp. flour
- 1 tsp. baking powder
- 1 cup nut meats
- 1 cup dates

Beat eggs. Add sugar, flour and baking powder, and stir until free of lumps, then add nut meats and dates. Bake 20 minutes.

Rose Means

DATE PUDDING

- 6 cups hot water
- 3 cups brown sugar
- 6 tbsp. corn starch
- 1 cup chopped dates
- 1/2 cup black walnuts
- 2 tsp. vanilla

Mix corn starch with cold water to make paste and add to hot water and sugar. Cook until thick. Just before removing from fire, add dates. When cool, add walnuts and vanilla. Top with whipped cream.

Mrs. Eldon Hardy

CHERRY PUDDING

- 1 cup granulated sugar
- 1 egg
- butter size of walnut
- 1 cup sweet milk
- 2 tsp. baking powder
- flour to make a stiff batter

Stir together:

- 1½ cups sugar
- 1 pint cherries
- 1 lump butter
- 2 cups boiling water

Pour this over batter and bake 45 minutes at 350°. Mrs. Jessie Sanders

CHERRY PUDDING

- 1/2 cup sugar
- 1 cup flour, sifted
- 1 tsp. baking powder
- 1 cup milk
- 1 tbsp. butter
- 1 qt. canned or cooked cherries
- 1/2 cup sugar, or more if cherries are unsweetened
- 1 tbsp. butter
- 1 cup cherry juice, boiling hot

Pour batter made of first 5 ingredients into a large size rectangular cake pan, buttered. Pour over the batter the syrup made of the remaining ingredients. Bake a half hour at 350°.

Mrs. William A. Cooper

GRAPENUT PUDDING

- 3 cups milk
- 1½ cups sugar
- 6 scant tbsp. flour
- 4-6 eggs. Beat yolks separately
- 9 tbsp. Grapenuts
- salt
- juice and grated rinds of
- 3 lemons

Mix sugar, flour, Grapenuts, egg yolks, and a little milk. Add more milk, lemon juice and stir. Fold in beaten egg whites. Bake in a bowl, placed in a pan of water, in a moderate oven.

Mrs. Lyston Searfoss

HOWARD E. ANDRES
General Insurance & Surety Bonds
107 N. Cedar St. Phone 880
AUBURN, INDIANA

Desserts and Puddings

CHERRY COBBLER

Sauce —
2/3 cup sugar
2 tbsp. flour
1 No. 2 can pitted sour cherries

Mix sugar, flour and cherries and place in greased pan 8 x 8 x 2 inches.

Batter —
1 cup flour
1½ tbsp. baking powder
1 pinch of salt
3 tbsp. shortening
1/3 cup milk

Sift together flour, baking powder and salt, cut in shortening with pastry blender. Add milk, roll out on lightly floured board. Place dough on cherry mixture. Score dough in squares. Bake in hot oven at 400° 20 minutes. Serve hot. Serves 6.

Mrs. Dina Sands

CHERRY CARNIVAL DESSERT

1/3 cup shortening
1½ cups sugar
2 eggs
2¼ cups sifted flour
1½ tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
1 cup milk
2 to 2¼ cups sour pitted cherries
1/2 cup chopped nuts

Cream shortening, add sugar gradually, and cream until fluffy. Now blend in the well beaten eggs. Sift flour, baking powder, soda and salt together and stir into creamed mixture alternately with the milk. Blend in well drained cherries and the nuts. Pour into a greased and floured baking pan, 8 x 12 inches. Bake about 50 minutes in a moderate oven at 350°. Serve warm, cut in squares, with hot Cherry Sauce (recipe below).

Hot Cherry Sauce

1/2 cup sugar
1 dash of salt
2¼ tbsp. corn starch
3/4 cup cherry juice
1 cup water
1/4 tsp. almond flavoring

Mix sugar, salt and corn starch together in saucepan. Blend in cherry juice and water. Boil until mixture thickens and the starchy taste disappears (about 10 minutes), stirring constantly until the mixture boils, but only occasionally after that. Remove from heat and blend in almond flavoring. Serve hot on Cherry Carnival Dessert. Serves 12.

Mrs. Erwin Easley

BAKED APPLE CRISP

1 quart or more of sliced apples
1/2 cup sugar
1 tbsp. flour
1/2 cup rolled oats
1/2 cup water
1/2 cup brown sugar
1/2 cup flour
1/4 cup butter
salt

Mix the half cup flour and tbsp. sugar and sprinkle over and through the apples. Add about a half cup of water. Mix a topping of the rolled oats, brown sugar, flour, butter and salt and sprinkle this over the top. Add cinnamon if desired. Bake until the apples are tender.

Mrs. B. L. Bailey

NATIONAL TIRE SERVICE

PHONE 291

AUBURN INDIANA

Desserts and Puddings

RAISIN PUDDING

- 1 cup flour
- 1 cup white sugar
- 2 tsp. baking powder
- 1 tsp. salt
- 1 egg, beaten
- 3/4 cup raisins
- 1/2 cup milk
- 1 cup brown sugar
- 2 cups boiling water
- 2 tbsp. butter

Sift together flour, white sugar, baking powder and salt. Add egg, raisins and milk. Pour over this batter the sauce made of the brown sugar, butter and boiling water. Bake until dough rises to top (10 minutes). Sprinkle with chopped nuts and bake a half hour at 350°.

Mrs. George Hess
Mrs. R. B. McCrum
Mrs. Lois Carper

KRUMMEL TORTE

- 1 cup bread crumbs
- 1 tsp. baking powder
- 1 cup granulated sugar
- 1 cup dates, diced
- 1 cup nuts
- 1 tsp. vanilla
- 3 eggs
- 1 pinch salt

Beat eggs, add crumbs, sugar, baking powder, dates, nuts, vanilla and salt. Bake in slow oven at 275° for 25 minutes.

Mrs. Rebecca A. Arbogast

PEACH COBBLER

- 3 cups sliced fresh peaches
- 1/4 cup sugar
- 2 tbsp. flour
- 1 tsp. almond extract, optional
- 1 tbsp. lemon juice
- 1 tsp. grated lemon peel
- 1½ cups enriched flour
- 1/2 tsp. salt
- 3 tsp. baking powder
- 2 tbsp. sugar
- 1/3 cup shortening
- 1/2 cup milk
- 1 well beaten egg
- 2 tbsp. sugar

Arrange peaches in greased 8-inch square baking pan. Sprinkle with mixture of sugar, flour, extract, juice and peel. Heat in oven while preparing shortcake. Sift together flour, salt, baking powder, 2 tbsp. sugar. Cut in shortening until mixture is like coarse crumbs. Add milk and egg at once; stir just until flour is moistened. Spread dough over hot peaches. Sprinkle with 2 tbsp. sugar. Bake in hot oven at 400° for 40 minutes.

Mrs. Jo Holsinger

APPLE DESSERT

- 1 egg
- 1/2 to 3/4 cup sugar
- 3/4 cup flour
- 1 tsp. baking powder
- 1/2 cup nutmeats
- 1 tsp. vanilla
- 1 cup chopped apples
- whipped cream

Mix ingredients in order given. Bake in 8 x 12 inch cake pan at 350° until golden brown on top, about 30 minutes. Serve with whipped cream.

Mrs. Ruth Leeke

TEE PEE SANDWICH SHOP
107 West Seventh Street
PHONE 777

Desserts and Puddings

LEMON FLUFF

- 1 box lemon Jello
- 1⅔ cups hot water
- 1/4 cup honey
- 2 tsp. lemon juice
- 1 lemon rind
- 1 can Milnot
- 1/2 lb. vanilla wafers

Mix Jello, hot water, honey, lemon juice and rind and let stand until it begins to thicken; then whip. Whip Milnot and fold together with above mixture. Place half of vanilla wafers which have been rolled into crumbs in bottom of mold. Pour mixture over them. Sprinkle top with remainder of crumbs.

Mrs. Jennie Fanning

VANILLA CREME

- 2 tbsp. gelatin
- 1/3 cup milk
- 2 eggs
- 1/3 cup sugar
- 1/8 tsp. salt
- 1⅓ cups scalded milk
- 1 tsp. vanilla
- 2/3 cup whipped cream

Mix gelatin, 1/3 cup milk and eggs; heat in double boiler until thick. Gradually beat in sugar, salt and scalded milk. Stir slowly to blend completely. Cook in double boiler until mixture forms a coating on spoon, remove from heat and add soaked gelatin and stir until dissolved. Chill and, when it begins to set, blend in vanilla and fold in whipped cream. Return to refrigerator and chill until firm.

Miss Sadie Coy

LEMON CHIFFON PUDDING

- 5 tbsp. flour
- 1 cup sugar
- 3 tbsp. shortening
- 3 eggs, separated
- 1 cup milk
- 1/4 cup lemon juice
- 1/4 tsp. lemond rind
- 1 pinch salt

Mix flour and sugar; cut in shortening. Beat egg yolks until thick and lemon-colored. Add yolks and milk. Gradually add lemon juice and rind. Beat egg whites until stiff but not dry, fold in carefully. Pour into greased baking dish. Place in pan with one inch hot water, bake 35 minutes at 350°.

Mrs. Wm. B. Trader

PINEAPPLE PUDDING

- 1 cup sugar
- 1 tbsp. butter
- 1 egg
- 1 cup flour
- 1 cup crushed pineapple
- 1 tsp. soda
- salt

Cream sugar, butter, add other ingredients, the pineapple with the soda in it. Bake 40 minutes at 325°.

Sauce —

- 1 cup juice (use juice with water to make 1 cup)
- 1 tbsp. corn starch
- 1/2 cup sugar
- 1 tbsp. butter

Add mixed sugar, corn starch and butter to hot juice and cook until clear.

Mrs. Wm. B. Trader

Compliments of

ROSS INSULATING CO.

PHONE 1300

Desserts and Puddings

DELICIOUS PUDDING

- 1 cup boiling water
- 3 cups flour
- 3/4 cup butter and lard mixed
- 1 cup molasses (brown Karo)
- 1 tsp. ginger
- 1/2 tsp. cinnamon
- 1/2 tsp. cloves
- 1 tsp. soda
- 1 cup raisins
- 1 pinch salt

Place butter, spices, molasses, and flour in bowl and pour boiling water over this. Add soda and raisins and steam 3 hours. Serve with dressing.

Dressing —
- 2 cups powdered sugar
- butter size of egg
- 2 eggs

Cream butter and sugar and beaten egg yolks. Beat egg whites and fold in above mixture.

Mrs. Harry Achemire

RICE PUDDING

- 1 cup cooked rice
- 3 eggs, well beaten
- 4-6 slices of pineapple, cut up
- 1/2 cup coconut
- 1 tbsp. flour
- 1/2 cup sugar
- 1 tsp. vanilla
- 1 pint milk
- 1 pinch salt
- Sprinkle nutmeg on top

To cooked rice add other ingredients and bake in moderate oven until set or a silver knife comes out clean when inserted in center of pudding.

Mrs. Jennette Trader

VANILLA WAFER DESSERT

- 3/4 lb. vanilla wafers
- 1/2 pint whipping cream
- 1/4 lb. butter or margarine
- 2 eggs
- 1½ cups powdered sugar
- 1/2 cup chopped pecans
- 1 cup crushed pineapple

Use 9 x 13 pan. Pat down tightly half of crumbs. Cream butter or margarine, add powdered sugar, beat until light, add beaten eggs and beat until smooth, add pecans and spread over crumbs. Layer of pineapple, layer of whipped cream and rest of crumbs. Place in refrigerator for 24 hours. Makes 12 servings.

Mrs. Kathryn E. Parker

FOR PHOTOGRAPHS

Davis Studio

410 South Main Street, Auburn, Indiana

PHONE 110

Desserts and Puddings

GRAHAM CRACKER DESSERT

- 14 graham crackers
- 1 cup sugar
- 3 tsp. baking powder
- 1/2 tsp. salt
- 1 tsp. vanilla
- 3 eggs
- 1/2 cup nut meats

Roll crackers very fine. Add sugar, baking powder, salt, vanilla and nut meats (cut fine). Add egg yolks. Mix thoroughly. Fold in stiffly beaten egg whites. Grease and flour pan. Bake about a half hour at 350°. Serve with whipped cream.

Mrs. Grace Strock

STRAWBERRY FLUFF

- 1 cup sugar
- 1 cup berries, mashed
- 1 egg white, beaten stiff

Fold berries and sugar in egg whites mixture. The more you beat this the more it makes.

Mrs. Della M. Houtz

CHOCOLATE DESSERT

- 32 marshmallows
- 1 sq. bitter chocolate
- 3/4 cup milk
- 1/2 pint whipped cream
- 1 tsp. vanilla
- 1/2 cup nuts or coconut

Melt marshmallows, chocolate and milk in double boiler. When cool, add whipped cream, vanilla and nuts.

Mary Swain

APPLE COBBLER

- 5 or 6 tart apples
- 1/2 cup sugar
- cinnamon and nutmeg
- 2 eggs
- 1 cup sugar
- 1 cup flour
- 1/2 tsp. baking powder
- 1/2 stp. salt

Put apples, half cup sugar, cinnamon and nutmeg in pan and dot with butter. Then cover with batter made of remaining ingredients. Bake in moderate oven.

Mrs. Mary Jerrell

DELICIOUS DATE PUDDING

- 1 cup diced pitted dates
- 8 graham crackers
- 1/2 cup nut meats
- 1/2 pint whipping cream
- 1 cup light brown sugar
- 2 tbsp. corn starch
- 1 cup boiling water
- 1 tsp. vanilla

Blend sugar and corn starch. Stir it into the boiling water. Cook until clear. Remove from fire and add chopped dates. Let cool. With half of the cracker crumbs line the bottom of a dish. Add half of date mixture, nut meats and sweetened whipped cream alternately over the crumbs. Use the other half of ingredients in like manner. Place in ice box for several hours or longer. Makes 8 generous servings.

Mrs. Blanche E. Nugen

MARVIN D. SHAW
REAL ESTATE BROKER — AUBURN, INDIANA
Evening and Weekend Appointments
Your Listings Appreciated — Appraisals without Obligations

Desserts and Puddings

BLUEBERRY UPSIDE-DOWN SQUARES

- 1½ cups blueberries
- 1/2 cup brown sugar
- 1 tbsp. butter or margarine
- 1/4 cup shortening
- 1/2 cup granulated sugar
- 1 well beaten egg
- 1 tsp. grated orange peel
- 1¼ cups cake flour
- 1/4 tsp. salt
- 1½ tsp. baking powder
- 1/3 cup orange juice

Combine the blueberries, brown sugar and butter; simmer for 5 minutes. Pour into greased 8-inch square cake pan. Thoroughly cream shortening and granulated sugar. Add egg and orange peel. Beat well. Add sifted dry ingredients alternately with orange juice. Spoon over berries, spread evenly. Bake in 350° oven about 40 minutes. Serve warm.

Mrs. Robert Ross

FRUIT PUDDING

- 1 cup flour
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1/2 cup sugar
- 1/2 cup milk
- 1 lump butter

Make a batter, mix nuts with batter, and pour into greased baking dish. Mix the following, pour over batter and dot with butter:

- 1 pint fruit (cherries, berries or peaches)
- 1 cup water or fruit juice
- 1 cup sugar

Bake in moderate oven.

Mrs. Mary Jerrell

DATE NUT PUDDING

- 1 cup chopped dates
- 1 cup chopped English walnuts
- 1 tsp. baking powder
- 1 heaping tbsp. flour
- 1 cup sugar
- 2 eggs

Cream eggs and sugar, then stir in flour in which baking powder his been mixed. Lastly add dates and nuts. Bake in greased pan 20 minutes. Serve with whipped cream.

Mrs. Mabel Ketel

DATE PUDDING

- 1 cup flour
- 1 cup brown sugar
- 1/2 cup milk
- 2 tsp. baking powder
- 1/2 cup chopped nuts
- 1/2 cup chopped dates
- 1½ cups brown sugar for syrup

Sift flour and baking powder, mix with sugar, stir in milk to make a batter. Add dates and nuts. Pour into greased casserole, 7½ x 12. Mix sugar with 2 cups of water and bring to a boil to form a thin syrup and pour over the batter. Bake in moderate oven at 350° for 45 minutes. Cut in squares and serve with whipped cream.

Mrs. Delight Armstrong

Compliments of

7 UP BOTTLING CO.

PHONE 325-W

MEAT DISHES

POTATO-BURGERS

1 lb. hamburger
3 or 4 potatoes
salt to taste
2 eggs
1 onion, if desired
pepper to taste

Grind potatoes in food chopper. Then mix all ingredients and make into patties. Fry as hamburger.

Mrs. Dorothy Thomas

PRESSED MEAT

2 lbs. veal, shank preferred
1 lb. lean pork
1 beaten egg

Cook meat until tender and you have 1 pint of broth. Remove meat and shred. After broth cools, stir into it one beaten egg. Bring to the boiling point and stir in shredded meat. Cool and press. Serve when solid.

Mrs. Bertha Frederick

HUNGARIAN GOULASH

1 lb. ground beef
1/2 lb. ground pork
2 or 3 strips bacon
1 can tomatoes or tomato soup
3 tsp. minced onion
2 tsp. brown sugar
1½ tsp. salt
1/4 tsp. pepper
1/2 pkg. noodles
1/4 cup water
1 green pepper
1 tsp. Worcesershire sauce

Cut bacon in small pieces, fry slowly. Add meat gradually and brown sugar, stirring constantly until nicely brown. Add tomatoes, water, chopped pepper, seasoning and noodles (which have been parboiled in salt water, drained in cold water). When well mixed, put in casserole and bake in moderate oven for 30 minutes or until well browned.

Mrs. Carl Strock

STUFFED PEPPERS — the easy way

6 good size green peppers
1 lb. hamburger
1 box ready cooked rice
1 medium size onion
1 large can tomatoes
1/2 tsp. or more salt

Wash peppers. Cut off tops, so they will fit back on the peppers. Cut a small round hole in top, taking out the stem. Remove core and seeds. Rinse inside in clear water. Put the hamburger in a large mixing bowl, mix in 1 to 1½ cups cooked rice, finely chopped onion and salt. Mix thoroughly. Stuff the peppers, tight with mixture; do not pack. Fasten top on each pepper with 3 toothpicks and place the peppers in an upright position in a large saucepan. Pour a can of tomatoes over the top, so that the peppers are almost covered. Cover until they start to cook, then remove cover and cook 1 hour. This serves 6.

Mrs. Robert E. Stahl

COURT THEATRE
AUBURN, INDIANA
WEST SWINNEY AMUSEMENT PARK
FORT WAYNE, INDIANA
"For Good Clean Amusement"

Gerig Furniture Store — Gerig Funeral Home

Meat Dishes

SCALLOPED POTATOES WITH PORK CHOPS

Peel and slice potatoes. Salt, mix and pour in greased baking dish. Lay floured and salted pork chops on top. Pour milk over all until dish is half full. Bake one hour at 375°.

Mrs. Gladys Michael

BAKED TUNA AND NOODLES

1 8-oz. pkg. fine noodles
1/4 cup butter or margarine
1/4 cup flour
2 cups milk
2 3-oz. pkgs. cream cheese
1 7-oz. can tuna
salt, pepper and Worcestershire sauce to taste

Cook noodles in 6 cups salted water. Drain. Melt butter. Blend in flour and add milk slowly. Stir constantly. Blend in cream cheese, tuna and juice, and bake in 375° oven for 20 minutes.

Mrs. Howard Andres

ONE-DISH MEAL

1 lb. hamburg
1 small onion, chopped
1 can tomato paste
1 can whole kernal corn and juice
1 small pkg. noodles
salt and pepper

Fry hamburger and onion loosely in a skillet. Add tomato paste, corn and juice. Cook noodles in salt water. Drain off water and add to hamburger mixture. Salt and pepper to taste. Dot with butter. If too dry, add a little more moisture. Bake 45 minutes to 1 hour in moderate oven at 350°.

Mrs. Wanda Beber

SATURDAY NIGHT SPREAD — A hot, juicy burger mix you can fix in a hurry

1 lb. hamburger
1/2 cup chopped onion
2 tbsp. fat
1 10½ or 11-oz. can chicken gumbo soup
2 tbsp. catsup
2 tbsp. prepared mustard
1/2 tsp. salt
pepper

Brown meat in hot fat; add onion and cook until golden. Add remaining ingredients. Simmer over low heat 30 minutes. Serve on hamburger buns. Serves 6 to 8.

Mrs. Philip Moody

BAKED CHICKEN

1 6-lb. roasting hen
1 No. 2 can peas
1 large loaf day-old bread cut in cubes
6-8 hard boiled eggs, chopped
salt and pepper
dash poultry seasoning
chopped parsley

Season chicken, cover with water and cook until tender. Remove from broth and separate from bone. Add peas, chopped eggs, bread cubes, poultry seasoning. Mix thoroughly with broth. Season to taste. Pour into well greased baking pan and add parsley. Bake at 400° for one hour. Serves 18.

Mrs. Philip Moody

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HOODELMIER'S

Meat Dishes

TUNA AND NOODLES AU GRATIN

- 3 tbsp. butter
- 2 tbsp. flour
- 1½ cups milk
- 1 tsp. salt
- 1/4 tsp. pepper
- 1/2 tsp. paprika
- 1/2 lb. American cheese, grated
- 1 4-oz. can sliced mushrooms
- 1 7½-oz. can tuna
- 1 4-oz. pkg. noodles, cooked

Make a white sauce of butter, flour, milk, and seasonings; add cheese and stir until smooth. Place mushrooms, flaked tuna, and noodles in greased baking dish in order named, with part of cheese sauce over each layer. Garnish with a few button mushrooms and bake in a hot oven at 400° for 20 minutes or until golden brown. Serves 4 to 6.

Mrs. Hal Hoham

ESCALLOPED CHICKEN

- 1 chicken, boiled and shredded
- 1 pkg. noodles, cooked in broth
- 1 lb. pkg. Velveta cheese, melted
- 1 small onion, chopped
- 2 cans cream mushroom soup

Cook onion, pour off water. Combine onion, mushroom soup and melted cheese. Add alternately with noodles and chicken in baking dish. Sprinkle with crumbs. Bake 1½ hours at 350°.

Mrs. Mary Swain

PORCUPINES (Meat Balls)

- 1 lb. hamburger (left over beef)
- 1/2 cup uncooked rice
- 1 medium onion, diced
- 1 egg
- 1/4 cup milk
- 1 can Campbell's tomato soup
- pepper and pinch salt

Combine ingredients. Shape in balls, place in saucepan. Pour over 1 can tomato soup and 1 can of water. Cook covered about 1 hour. These also may be baked.

Mrs. Margaret Davis

STEAK ROLL

- 1½ lbs. round steak cut ½ in. thick
- 2 tsp. prepared mustard
- 3 tbsp. fat
- 1/2 tsp. salt

Filling —

- 2 cups egg noodles
- 1 egg, beaten
- 1/2 cup crushed cornflakes
- 2 tsp. prepared mustard
- 2 tsp. salt
- pepper to taste

Wipe the steak, pound well on both sides. Season with salt and pepper and spread the mustard over entire surface. Make a filling for the roll by mixing together the ingredients in the order given. Fill the roll with the mixture and roll as for jelly roll. Fasten with toothpicks. Brown on all sides in a small amount of fat, either in a dutch oven or pressure cooker. Cook for about 1 hour in dutch oven; in pressure cooker about 20 minutes at 10 lbs. pressure. Add 3/4 cup water in pressure cooker.

Mrs. Karl Mavis

Compliments of

ALBION PRODUCTION CREDIT ASSN.

Farm Loans

LLOYD K. MASON, Field Representative

Meat Dishes

CHOP SUEY

- 2 cups fresh pork, veal, chicken or beef
- 1¼ cups celery, shredded
- 3/4 cup onion, sliced
- 1 tbsp. sugar
- 4 tbsp. Show-you sauce
- 1 cup bean sprouts, drained

Slice the meat into thin small pieces. Fry in well greased pan until nearly done. Add sugar, show-you sauce, and a little water, if needed. Add celery and onion and cook together for a few minutes. Add bean sprouts, heat, and then thicken slightly with four. Serve with dried noodles or hot rice.

Mrs. Pearl Burtzner

JUST LIKE CHICKEN

- 3 lbs. pork steak 1½ in. thick
- 2 eggs
- 1/2 cup milk

Trim fat from the pork steak. Divid the slices of steak into individual pieces. Beat eggs well and add the milk and blend well. Dip the pieces of pork into the milk-egg mixture and then roll them in flour. Next take them from the flour and brown them in a generous amout of fat. As soon as the meat is browned on both sides, place in baking dish. Salt to taste. Over it pour what is left of the milk-egg mixture with a little more milk added inorder to steam the meat. Cover the baking dish and place it in the oven until done, from 45 minutes to 1 hour in 350° oven. This meat has the flavor of chicken.

Mrs. Floyd Petty

ESCALLOPED CHICKEN

- 1 stewing hen, cooked and boned (grind skin and giblets)
- 2 cans mushroom soup (or gravy made with broth)
- 1/2 cup pimento
- 4 or more boiled eggs, chopped
- 6-8 stalks celery, diced
- 1 onion, diced
- 10 slices fresh white bread crumbed and softened in milk
- 3 egg yolks (or corn starch)

Thicken with egg yolks or corn starch. Put buttered crumbs on top and bake at 375° until done.

Mrs. Lyston Searfoss

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AUBURN, INDIANA

Meat Dishes

FRICASSED PORK CHOPS

Lean pork chops
Chicken soup (chicken or gumbo)
French's mustard
flour
Salt and pepper

Trim fat from chops or pork steak pieces. Salt and pepper and spread each side with French's mustard, dip in flour and brown quickly in frying pan. Place browned chops in greased casserole, pour on chicken soup, cover and bake until tender. Cooked noodles may be added 15 or 20 minutes before serving, or uncover chops before serving until golden brown.

Mrs. Clyde Leeke

NOODLE AND CHICKEN CASSEROLE

1 8-oz. pkg. noodles
2 cups diced chicken
1 can condensed mushroom soup
2/3 cup chicken broth or milk
1/2 cup buttered crumbs
dash of paprika

Cook noodles, rinse and drain. Arrange noodles and chicken in layers in greased baking dish. Combine mushroom soup and liquid. Pour over noodles and chicken. Top with buttered crumbs and dash of paprika. Bake in moderate oven, 375°, about 25 minutes or until browned. Left-over pork, ham or veal may be used instead of chicken. About 6 servings.

Mrs. Olive Burtzner

HAM ROLL-UPS

1/2 cup diced carrots (cooked, fresh or canned)
1 cup cubed cooked potato
1/2 cup peas (cooked, fresh or canned)
1/2 cup diced raw celery
2 tbsp. chopped onion
2 tbsp. chopped pickle
Salt, pepper and mayonnaise or salad dressing
8 slices cold boiled ham

Combine carrot, potatoes, peas, celery, onion and pickle. Moisten with mayonnaise or French dressing, season with salt and pepper. Put spoonful of above mixture on slices of ham. Fasten with picks. Chill. Serve on lettuce leaf topped with dressing, mayonnaise or French dressing. Serve cold.

Mrs. Dina Sands

CHILI — for 12 to 16 people

5 medium size onions
1½ large green peppers
3 lbs. ground beef (hamburg)
2½ quarts home canned tomatoes (thick), salt to taste
1/4 tsp. Cayenne pepper
1/4 tsp. paprika
3 whole cloves
2 bay leaves
1 tbsp. chili powder
5 cups dry kidney beans, cooked

Brown onions and green peppers, then add meat and brown. Add seasoning to tomatoes and simmer 2 hours with meat mixture. Shortly before serving, mix with kidney beans. Serve with spring salad, potato chips, cottage cheese, relish plate of celery, radishes, pickles, devilsfood cake, coffee.

Mrs. Clyde Leeke

S & S OIL CO.

MARATHON PRODUCTS

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Meat Dishes

GROUND BEEFSTEAK SUPREME

- 1 lb. ground beef
- 1/4 cup dry bread crumbs
- 1 beaten egg
- 1/8 tsp. salt
- 3 tbsp. minced onion
- 1/4 cup chopped celery

Mix ingredients and shape into oval patty one inch thick. Brown in skillet. Put in potatoes, cut in quarters, around meat. Pour a can of mushroom soup over the meat and potatoes, diluting with between 1/4 cup and 1/2 cup of water. Cook slowly in covered skillet until potatoes are done, about 45 minutes. Serve mushroom gravy over potatoes.

Mrs. Richard Kingsley

SPAGHETTI

- 1 can mushroom soup, undiluted
- 1 can tomato soup
- 1 can tomato paste
- 1/2 tsp. chili powder (to taste)
- 1 large onion
- 1 lb. ground round steak or ham
- 1 can mushrooms and juice
- salt and pepper to taste
- 1/4 pkg. spaghetti, cooked

Brown onion, then add ground meat and brown. Mix soups and paste and chili powder. Add to browned meat and onion and cook slowly 40-60 minutes. Serve over cooked spaghetti. Sprinkle with grated Parmesan cheese if desired. Serves 4.

Mrs. Clyde Leeke

BAKED HAMBURGER AND SPAGHETTI

- 1 pkg. spaghetti
- 1 lb. hamburger
- 1/4 lb. bacon
- 1 can tomatoes
- 2 cans condensed tomato soup
- 1 onion
- salt and pepper to taste

Cook spaghetti. Cut bacon in small pieces and fry until slightly brown. Chop onion and brown in the bacon fat. Fry hamburger. Combine ingredients and bake in oven at 350° for 2½ hours.

Mrs. Mary Van Horne

LEFT-OVER MEAT

- 2 cups meat (ham, beef or hamburger)
- 1 beaten egg
- Bread crumbs to hold togther
- Minced onion to taste
- 1/4 tsp. salt

Mix together and roll in squares of noodle dough. Pinch together like pie dough. Drop in hot meat broth and cook about 20 minutes.

Mrs. Juanita Kuhlman

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GOODYEAR TIRES — SINCLAIR GAS & OIL

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Meat Dishes

CORNED BEEF CASSEROLE

- 1 can corned beef
- 2 hard boiled eggs
- boiled potato to equal beef
- 1 tbsp. butter
- 1 medium size onion, chopped
- 1 tbsp. flour
- 1 cup milk and some cheese

Chop beef, eggs and potato together. Saute onion in butter until golden brown. To onion add flour, stir until blended, then add milk and cheese to make sauce. Cook until it starts to thicken and then add to corned beef mixture. Bake in a moderate oven.

Mrs. R. E. Baker

BEEF STEW WITH DUMPLINGS

- 1½ lbs. shank, neck, plate, flank, rump or brisket
- 1/4 cup flour
- 1½ tsp. salt
- 1/4 tsp. pepper
- 1 small onion
- 1/3 cup sliced carrots
- 1/3 cup cubed turnips (optional)
- 4 cups potatoes, cut in quarters

Remove the bone and cut the meat into 1½ inch cubes. Mix flour with salt and pepper and sprinkle the meat with it. Cut some of fat from meat and heat. When part of it has fried out, brown the meat in it, stirring constantly. Add enough boiling water to cover the meat, or add a pint of tomato juice, and simmer until meat is tender, about 3 hours. Add onion, carrots and turnips during the last hour of cooking and the potatoes 20 minutes before serving. Serves 6.

Dumplings

- 2 cups sifted flour
- 1 tsp. salt
- 4 tsp. baking powder
- 1/4 tsp. pepper
- 1 egg, well beaten
- 3 tbsp. melted butter or other shortening
- 3/4 cup milk, more or less

Sift dry ingredients together. Add egg, melted shortening and enough milk to make a moist and not too stiff batter. Use a steamer, or put a rack in a kettle with a tight fitting cover. Have about 1½ inches of water in the kettle, cover the rack with aluminum foil, drop the batter by teaspoonfuls onto the foil and steam 20 to 30 minutes. The dumplings can be steamed over the stew, but this reduces the gravy too much and the dumplings will be lighter if steamed separately, according to the above instructions.

Mrs. Ruth Pepple

CONEY ISLAND SANDWICHES

- 1 cake compressed yeast
- 2 cups lukewarm water
- 7 cups flour
- 1 egg
- 1/2 cup sugar
- 1 tsp. salt
- 3 tbsp. shortening
- 24 wieners

Dissolve yeast in warm water. Add shortening, stir. Beat egg and add. Add flour. sugar and salt, which have been sifted together. Let rise 1½ hours. Knead dough and roll out 1/4 to 1/2 inch thickness. Cut in squares. Place wiener on square. Roll up. Let rise 40 minutes. Bake 25 minutes in a hot oven at 400° to 425°.

Mrs. Helen Condon

Compliments of

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PHONE 1283

Meat Dishes

BAR-B-CUES

- 1 lb. hamburger
- 1 egg
- 1 tsp. mustard
- 1 bottle catsup

Mix together thoroughly. Bake 1 hour. Serve on buns. Mrs. John McComas

CORNED BEEF SALAD LOAF

- 1 pkg. lemon flavored gelatin
- 1 cup hot water
- 1/4 cup catsup
- 1/2 tsp. salt
- 1/8 tsp. pepper
- 1/2 cup evaporated or top milk
- 2 hard cooked eggs, sliced
- 2 sweet pickles, sliced
- 1 12-oz. can corned beef
- 6 tbsp. diced sweet pickle
- Lettuce

Dissolve gelatin in hot water, add catsup, salt and pepper. Cool and stir in milk. Chill until mixture begins to thicken. Meanwhile, rub a mold with salad oil. Arrange in the bottom the sliced eggs and sliced pickles. Fold into gelatin mixture the corned beef and diced sweet pickles. Pack into prepared mold. When firm, unmold on lettuce.

Mrs. Viola Long

MEAT PIE

- 1 lb. lean meat, cut in small pieces, or hamburg
- 2 small onions, diced
- 1/2 cup carrots, diced
- 1 cup celery, diced
- 1 small potato, diced
- 1/2 cup peas
- salt and pepper to taste
- 1 tsp. Worcestershire sauce
- 2½ cups hot water

Brown meat, add uncooked vegetables, water, salt and pepper, cook until done. If canned peas are used, add them after other vegetables are cooked. Add Worcestershire sauce. Put in greased casserole. Make your favorite buscuits. Roll dough to fit the top of casserole. Place on top of vegetables, prick with fork. Bake in hot oven 25 minutes until biscuit dough is done. More or less water can be used according to desired thickness of the pie.

Mrs. Irene Peters

PERFECT BROWN STEW

- 2 lbs. beef chuck, in 1½-in. cubes
- 2 tbsp. fat
- 4 cups boiling water
- 1 tsp. lemon juice
- 1 tsp. Worcestershire sauce
- 1 clove garlic
- 1 medium size onion, sliced
- 2 bay leaves
- 1 tbsp. salt
- 1/8 tsp. pepper
- 1/2 tsp. paprika
- dash of allspice or cloves
- 1 tsp. sugar
- 6 carrots, quartered
- 1 lb. (18-24) small white onions

Thoroughly brown meat on all sides in hot fat add water, lemon juice, Worcestershire sauce, garlic, onion, bay leaves, and seasonings. Simmer 2 hours; stir occasionally to keep from sticking. Add carrots and onions. Continue cooking 20 to 30 minutes or until vegetables are done. Cubed potatoes may be added if desired. Remove meat and vegetables; thicken liquid for gravy. Serves 6 to 8.

Mrs. Erwin Easley

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WEST SIDE MARKET

Phone 1230 C. Draggoo, Mgr.

Meat Dishes

BAR-B. Q.

- 2 lbs. pork, cooked, cut in chunks
- 1 can tomatoes
- 1 bottle catsup
- 1 tbsp. sugar
- 1/2 cup vinegar
- 2 medium size onions, chopped
- 1 cup pork broth or water

Combine and cook until thick, about 3 hours

Mrs. Nell Sauers

BARBECUE SPARE RIBS

- 3 lbs. spare ribs
- 2 onions
- 1/2 cup catsup
- 1 tbsp. sugar
- 1 tbsp. vinegar
- 1/4 tsp. Tobasco sauce
- 1/8 tsp. chili powder
- 1 cup water
- salt and pepper

Put half the spare ribs in bottom of baking dish. Season with salt and pepper and cover with thin layer of onion slices. Combine the catsup, chili powder, sugar, vinegar and water and pour half this over the meat and onions. Add the second layer of spare ribs, sliced onions and sauce. Bake in moderate oven at 350° until done, about one hour. Serve with special baked potatoes, mashing, seasoning, returning to shell and browning.

Mrs. Verle Tharpe, Sr.

HADDOCK EN CASSEROLE

- 1 medium size haddock
- 1/4 cup flour
- 1 tsp. salt
- 1/2 tsp. pepper
- 6 small onions
- 1/2 cup oil or melted fat
- 2 cups canned tomatoes
- 1½ cups fish stock

Skin the haddock and use the skin with the head and trimmings to make the fish stock. Cut the fish into pieces (fillets of haddock may be used), dip into the flour to which salt and pepper have been added and cook for 10 minutes in the hot fat, turning to brown both sides. Transfer the fish to a casserole, add the sliced onions to the fat and cook until they begin to turn yellow. Stir in the remainder of the flour in which the fish was rolled and, when this also is golden brown, add the tomatoes and stock. If fillets are used, water may be added to take the place of stock. Stir until boiling, simmer five minutes, pour over the fish, cover and bake one hour in a moderate oven — 350°. Serve in the casserole. Serves four.

Mrs. Karl Mavis

FRENCH FRIED LIVER

Clean liver and cut it in strips as you would potatoes for French frying. Dip the liver strips in a beaten egg and then roll in a mixture of half flour and half cornmeal until well coated. Fry in deep fat. The fat should be hot enough to brown a stale bread cube in 60 seconds. Fry until golden brown—this does not take long. Remove from the deep fat and drain on paper toweling. Season with salt and pepper and serve with spicy tomato sauce. Dip liver into the sauce and eat with fingers.

Mrs. Erwin Easley

Compliments of

FETZER'S BAKERY

PHONE 82

Meat Dishes

TUNA-RICE CASSEROLE

- 2 cups chunk tuna
- 2 cups cooked rice
- 1 can condensed cream of mushroom soup, undiluted
- 1 3-oz. can chopped mushrooms, undrained
- 1 tsp. garlic, celery or onion salt
- paprika

Cheese or buttered crumbs may be used for topping. Put in layers in casserole dish. Bake at 325° for 45 minutes. Serves 6 to 8.

Mrs. Alice Gerig

BAKED FISH FILLETS

- 2 lbs. fish fillets (cod, haddock, sole or halibut) fresh or frozen
- 1/4 tsp. salt
- 1 dash of pepper
- 1/4 tsp. paprika
- juice of 1 lemon
- 2 tbsp. butter
- 2 tbsp. flour
- salt and pepper
- 1 tbsp. dry mustard
- 1 cup top milk
- 1/2 cup buttered bread crumbs
- 1 tbsp. minced parsley

Cut fillets in serving pieces. Place in greased shallow baking dish, sprinkle with salt, pepper, paprika and lemon juice. Make white sauce of butter, flour, seasonings and milk; pour over fillets. Sprinkle with crumbs and parsley. Bake in 350° oven 35 minutes. Serves 6.

Mrs. Robert Ross

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AUBURN, INDIANA

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Meat Dishes

DRIED BEEF AND MUSHROOM SAUCE OVER BISCUITS

Baking Powder Biscuits

4 cups all purpose flour
2 tbsp. baking powder
2 tsp. salt
1/2 cup shortening
1½ cups milk

Sift together flour, baking powder and salt. Blend in shortening and add milk. Stir until mixture forms a soft ball. Turn on a floured pastry cloth on board and knead about 30 seconds, turn dough each time. Roll out to 1/2 inch thickness and cut with a floured 2-inch biscuit cutter. Place about 1 inch apart on ungreased baking sheets. Bake in hot oven, 450°, 12 to 15 minutes. Makes about 30 biscuits.

Mushroom Sauce — Makes about 7 cups

2/3 cup butter or margarine
2/3 cup sifted all purpose flour
5 cups whole milk
1 can cream of mushroom soup
1/3 cup chopped pimentoes
2 tsp. Worcestershire sauce
8 oz. dried beef, shredded in large pieces

Stir flour into butter or margarine; add milk slowly. Stir until mixture comes to boil and is thickened. Blend in the mushroom soup, pimentoes, Worcestershire sauce and dried beef. Tear the biscuits apart and serve short cake fashion by ladling the creamed beef between layers and on top.

Mrs. L. C. Baker

TUNA PINWHEELS

2 cups sifted flour
2 tsp. baking powder
1/2 tsp. salt
1/4 cup shortening
3/4 cup milk
1/2 cup celery
2 tbsp. butter
1 cup tuna fish
1 cup cooked peas
2 tbsp. pimento, optional
1 egg, slightly beaten

Sift flour, add baking powder and salt. Cut in shortening, add milk, knead slightly and roll out into rectangle about 1/8 inch thick. Pan-fry celery in butter; remove from heat, add tuna, peas, pimento and egg and combine thoroughly. Add seasoning to taste. Spread over dough, roll up as for jelly roll, seal edges. Cut into 8 pieces, flatten out and shape each to about 3½ inches in diameter. Place on greased baking sheet, cut side up. Bake in hot oven, 450°. Serve with cheese sauce.

Cheese Sauce

2 tbsp. butter
4 tbsp. flour
1/2 tsp. salt
1/4 tsp. paprika
2 cups milk
1/2 lb. American cheese

Make paste of butter and flour, add milk. Stir in gradually to prevent lumps and cook on very low heat. Add salt, paprika and cheese which has been cut up. Serve hot.

Mrs. L. L. Wible

Patronize the Advertisers

VEGETABLE DISHES

BAKED BEAN DISH

- 1 cup finely chopped onion
- 2 tbsp. bacon drippings
- 1 8-oz. can tomato sauce (catsup)
- 1 2¼-oz. can deviled ham, or 1/2 lb. diced cooked ham
- 2 tbsp. prepared mustard
- 1 tsp. molasses
- 1 tsp. salt
- 2 tall cans baked beans

Mix all ingredients except beans together and simmer for five minutes. Mix with beans and place in casserole. Cover and bake in moderate hot oven, 400°, for 30 minutes. Remove cover and bake 15 minutes longer.

Mrs. William E. Hunter

PITTSBURGH POTATOES

- 1 quart potato cubes
- 1 onion, finely chopped
- 1/2 green mango, finely chopped
- 2 cups medium white sauce
- 1/2 lb. mild cheese, grated
- 1/2 tsp. salt

Cook potatoes and onion in boiling salted water for 5 minutes. Add mango. Cook 7 minutes, drain. Put in buttered baking dish. Pour on sauce, mixed with cheese and salt. Bake in moderate oven at 350° until potatoes are soft.

Mrs. Leonard L. Hess

SCALLOPED CABBAGE WITH CHEESE

- 1 small head cabbage
- 2 cups grated cheese
- 1½ cups medium white sauce
- 1/2 to 3/4 cups bread or cracker crumbs

Cook cabbage. Into a greased baking dish put a layer of cabbage, then a layer of cheese, then a layer of white sauce. Cover the top of the mixture with the crumbs, which may be mixed with melted butter, and bake in a moderate oven, 350°, for about 20 minutes, or until crumbs are browned.

Mrs. Marian Clark

OLD FASHIONED HOT POTATO SALAD

- 4 large cooked potatoes
- 4 slices bacon
- 2 tsp. minced onion
- 1/2 cup vinegar
- 1/4 cup water
- 1/4 cup sugar
- 2 tsp. salt
- 1/4 tsp. pepper
- 1/2 tsp. dry mustard
- 1/4 cup chopped parsley or parsley flakes

Slice potatoes to bite size. Mince bacon and fry until crisp. Combine onion, vinegar, water, sugar, salt, pepper and dry mustard. Heat, add to potatoes. Add bacon and parsley and mix carefully. Bake all together in greased baking dish in oven not over 300° for about 20 minutes. Serve hot.

Mrs. Max Sands

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Gerig Furniture Store — Gerig Funeral Home

Vegetable Dishes

CORN SOUFFLE

1 No. 2 can corn
1 cup milk
1 tbsp. butter
2 tbsp. flour
2 eggs

Blend flour and butter, add milk and corn. Bring to boiling and season to taste. Add two beaten egg yolks, then beaten egg whites. Bake in moderate oven.

Mrs. Harry Achemire

ESCALLOPED EGGPLANT

1 medium size eggplant
1 cup bread crumbs
1/2 lb. cheese, cut in small pieces
1 cup milk
2 eggs, beaten
salt, pepper and butter

Peel eggplant and cut in pieces. Cook until almost tender in salt water. Drain well. Put in a greased baking dish and add other ingerdients. Mix all together. Sprinkle paprika on top. Bake a half hour at 400°.

Mrs. John Buss

CARROT LOAF — Meat substitute recipe from World War II

1½ cups ground raw carrots
1 cup boiled rice
1 cup ground peanuts
1 egg
salt and pepper to taste
2 tbsp. red or green peppers (mangoes to you)
3 tbsp. minced bacon or other fat
1 tbsp. onion juice
1/2 tsp. mustard

Bake in moderate oven 1 hour. Cover with tomato sauce if desired.

Jean Jackson

FRIED PEPPERS

1 quart canned tomatoes
2 medium size onions, chopped
2 large green peppers, chopped
1/4 lb. sharp American cheese
salt to season

Cook all together over low heat till cheese melts, then stir in enough cracker crumbs to make it thick enough to hold shape. Be sure to stir well since it burns easily. When cool, make into patties, dip in egg and cracker crumbs, fry in small amount of shortening.

Mrs. Ethel H. Metosh

SPANISH CORN

1 can corn
1 cup cooked rice
1/2 cup cream or canned milk
1 egg
1 tbsp. sugar
salt to taste
2 tbsp. green pepper, minced
1 small onion, minced
bacon strip or buttered crumbs on top

Mix in order given, but do not beat the egg before putting it in. Just mix in, because that is what makes a fluffy texture. Put in casserole and bake 45 minutes at 350°.

Mrs. Pearl Burtzner

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Vegetable Dishes

BAKED BEANS

1 lb. navy beans
1 cup catsup
1 cup brown sugar
1/2 lb. bacon
1 small onion

Cook beans until done and drain. Cut up bacon. Add bacon, brown sugar, catsup and onion to beans and stir. Bake in oven at 350° for 1½ hours.

Mrs. Edna F. Brown

GREEN BEANS AND MUSHROOM CASSEROLE

1 can green beans
1 can mushroom soup
buttered bread crumbs if desired

Drain the liquid from a can of beans and place in a greased baking dish. Pour a can of mushroom soup over the top. Place crumbs over the top if desired. This is also very good without the crumbs. Bake in moderate oven 45 minutes to 1 hour.

Mrs. Robert E. Stahl

HOT CABBAGE STEW

Shred cabbage fine, place in pan; add salt and pepper and 3 tbsp. water. Cook over low heat until tender. Before removing from the stove, put in sugar and vinegar to taste. Pour 3 tbsp. thick sweet cream over top. Serve hot.

Mrs. Luella Wyatt

STUFFED TOMATOES

4 medium tomatoes
1/4 tsp. salt
1 cup cubed cooked potato
1/2 cup chopped celery
1/2 tsp. grated onion
2 tbsp. chopped anchovies or olives
1/2 cup mayonnaise or salad dressing

Scoop out tomatoes, sprinkle with salt. Invert on plate; chill. Combine potato, celeray, onion, anchovies or olives and mayonnaise or salad dressing. Fill tomatoes. Serve on lettuce leaf. Serves 4.

Mrs. Max Sands

BARBECUED LIMAS

1 small onion, sliced
1 clove garlic
1/4 cup bacon fat
1½ tbsp. prepared mustard
2 tsp. Worcestershire sauce
1½ tsp. chili powder
1 tsp. salt
1 can condensed tomato soup
2 tbsp. vinegar
2 cups cooked dried limas

Brown sliced onion and chopped garlic in bacon fat. Add prepared mustard, Worcestershire sauce, chili powder, salt, tomato soup and vinegar. Cook 5 minutes. Alternate sauce with limas in greased caserole. Top with squares of bacon and bate at 400° for about 30 minutes.

Mrs. Viola Long

DINE AT 113 RESTAURANT

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Vegetable Dishes

MASHED SWEET POTATOES IN RED APPLES

6 medium size apples	2¼ cups mashed sweet potatoes
6 tbsp. red cinnamon drops	2 tbsp. butter
1/2 cup sugar	1/2 cup cream
1½ cups water	Marshmallows

Peel and remove centers from apples that will hold their shape when cooked. Cook red cinnamon drops and sugar in water until dissolved. Add apples and simmer until tender, basting and turning frequently. Let stand several hours in syrup. Mix and heat the mashed sweet potatoes, butter and cream. Fill apples with mixture and top with marshmallows. Bake in moderate oven until marshmallows are browned. May be used as a garnish for meat.

Mrs. Viola Long

FRENCH FRIED ONIONS

mild flavored onions	2 eggs
bowl of milk	2/3 cup milk
1 cup flour	1 tbsp. melted shortening
1 pinch salt	salt and pepper

Peel onions and slice into bowl of milk. Let stand 20 minutes. Drain and dry on a towel. Make batter by sifting flour and salt; beat eggs and 2/3 cup milk and shortening; add to flour and beat until smooth. Deep fat fry and dust with salt and pepper.

Mrs. John Zimmerman

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SALADS

FROZEN FRUIT SALAD

- 1 No. 2½ can fruit cocktail
- 1 cup whipping cream
- 1/2 cup salad dressing
- 1 pkg. Philadelphia cream cheese
- 1/2 cup chopped pecans

Drain fruit well. Blend cheese with dressing. Add fruit, nuts and cream which has been whipped. Mix well and freeze. Maraschino cherries in fruit may be chopped before adding to mixture—thus distributing color more evenly. Makes one freezer tray full.

Mrs. Irene Bisel

PINEAPPLE CHEESE SALAD

- 1/2 cup sugar
- 2 tbsp. flour
- pineapple juice
- 1 egg
- 1 No. 2½ can pineapple
- 1 cup diced cream cheese
- 1½ to 2 cups cut marshmallows
- nuts

Cook sugar, flour, pineapple juice and egg together for dressing; pour over remaining ingredients and mix well.

Mrs. William B. Klock

CRANBERRY SALAD

Slice canned cranberry sauce and top with dressing made of Philadelphia cream cheese, and crushed, well drained pineapple, whipped together until of right consistency.

Mrs. L. L. Wible

PIMENTO CHEESE SALAD

- 1/2 cup sugar
- 1 cup crushed pineapple
- 1 box lemon Jello
- 1/2 cup boiling water
- 1/2 pint whipped cream
- 1 glass pimento cheese

Dissolve Jello in boiling water and cool. Heat pineapple and sugar together, add to Jello. Add pimento cheese to whipped cream, mix with Jello mixture and stir. Put in refrigerator to jell.

Mrs. Edna Brown

CRANBERRY SALAD

- 1 pkg. cranberries
- 1 orange
- 2 pkgs. Jello, raspberry or lemon
- 1/2 cup nut meats
- 1 can pineapple, crushed or diced in small pieces
- 1½ to 2 cups granulated sugar

Dissolve Jello in 3 cups hot water. Grind cranberries and orange. Add granulated sugar and let stand 1 hour then add to chilled Jello. Add pineapple and nuts. Chill.

Mrs. Rose Buttermore

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AUBURN FIRESTONE STORE

132 West Seventh Street

Gerig Furniture Store — Gerig Funeral Home

Salads

OVERNIGHT SALAD

- 1 large can crushed pineapple
- 1 lb. white grapes, or
- 1 can white cherries
- 30 marshmallows
- 1/2 cup nuts
- 4 egg yolks
- 1/2 tsp. salt
- 1/4 tsp. mustard
- 1/2 cup sugar
- juice of 1 lemon
- 1 pint whipped cream

Make dressing of egg yolks, salt, mustard, sugar and lemon juice; cook and cool. Add whipped cream. Fold in fruit, marshmallows, nuts. Let stand over night.

Mrs. Bertha Hipskind

SIMPLE SALAD

- 1 pkg. lime Jello
- 1 can applesause (about 2 cups)

Dissolve Jello in 1 cup hot water, add applesauce, then chill until firm. Serve on lettuce leaves with mayonnaise.

Mrs. Dorothy Thomas

FROZEN MARSHMALLOW FRUIT SALAD

- 3 egg yolks, slightly beaten
- 2 tbsp. lemon juice
- 1 pinch of salt
- 3 tbsp. sugar
- 1/4 lb. marshmallows (1 cup)
- 1 cup cream
- 3 cups mixed fruit, cut up (fresh, canned or frozen)
- 1/4 cup maraschino cherries

Combine egg yolks, lemon juice, salt and sugar in top of double boiler. Cook over boiling water until thickened. Add marshmallows and fold over until they begin to melt. Cool. If canned or frozen fruit is used, drain. Cut fruit into small chunks. Add the quartered maraschino cherries. Whip cream until stiff and fold into the cooled marshmallow mixture. Then carefully stir into the mixed fruit. Spoon into a refrigerator tray. Set refrigerator for fast freezing. Place tray in freezing compartment and freeze until firm.

Mrs. Gladys Mavis

MARGARET'S SALAD

- 4 egg yolks
- 1 cup milk
- 3 tbsp. sugar
- 1 can white cherries
- 1 can pears
- 1 can crushed pineapple
- 1 lb. marshmallows
- juice of 1½ lemons
- 1 pint whipping cream

For the club meeting or large dinner, a delicious fruit salad is made as follows: Make a boiled custard of the egg yolks, milk and sugar. Cool. Remove the pits from the cherries, cut the pears in fine bits. To this fruit, add the pineapple and the marshmallows. Do not use the juice of the canned fruit. Stir in the strained juice of lemons. Then stir in the custard and fold in pint of whipped cream. Let stand in cool place at least 24 hours. Serve on lettuce leaf garnished with red cherries. If one wishes, the salad may be scooped out so as to represent snowballs. This may be used as a dessert if served without lettuce.

Mrs. Margaret Scherer

WILDERMUTH DRUG STORE

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FOUNTAIN & LUNCHEONETTE

Salads

PHILADELPHIA FLUFF SALAD

- 1 pkg. lemon Jello
- 1 cup boiling water
- 1 cup pineapple juice
- 1 tbsp. lemon juice
- 1 cup crushed pineapple
- 1/2 cup maraschino cherries
- 1/4 cup celery, chopped
- 6 marshmallows, cut up
- 1/2 cup pecans
- 1/2 cup Royal Ann cherries
- 1 pkg. Philadelphia cheese
- 1 cup whipped cream

Dissolve Jello in boiling water and pineapple juice. Add lemon juice, crushed pineapple, cherries, celery, marshmallows and pecans. Let stand in refrigerator until firm, not hard, and whip in gradually the cheese and whipped cream.

Mrs. Phyllis Hamilton

CHICKEN SALAD — To serve 25

- 2 quarts cooked chicken
- 2 quarts diced celery
- 1 quart mayonnaise
- 1 quart green peppers
- 1 cup cucumbers
- 25 leaves of lettuce
- 3 eggs, sliced

Mix only enough for 25 servings in one bowl. Cut cooked chicken in half inch cubes. Cut celery, cucumber or pickle fine and combine with chicken. Have all ingredients cold. Just before serving, add mayonnaise. Serve on lettuce leaf, garnish with egg slices.

Mrs. Rose Means

PINEAPPLE DELIGHT

Part 1 —

- 1 No. 2 can pineapple, drained and diced
- 1/2 cup chopped nuts
- 1 cup quartered marshmallows
- 1/2 cup diced maraschino cherries, optional

Part 2 —

- 1 can pineapple juice
- 1 whole egg, beaten
- 1 tbsp. sugar
- 2 tbsp. flour
- 1/8 tsp. salt

Mix and cook ingredients for part 2 until thickened. Cool and chill in refrigerator. Combine with part 1 just before serving. May be served on lettuce and topped with grated cheese as a tasty salad. Omit lettuce and cheese and you have a delicious fruit dessert.

Mrs. Helen T. Collins

PINEAPPLE SALAD

- 1 medium can chunk pineapple
- 2 egg yolks
- 1/2 cup salad dressing
- 1/2 cup sugar, scant
- 1/2 cup County Line cream cheese
- 1/4 cup nuts
- 1 tbsp. flour
- 8 or 10 marshmallows

Pour off juice of pineapple, put in a pan and bring to boil; add the mixture of eggs, sugar, flour and salad dressing. Let come to boil and boil 2 minutes. Cool and add other ingredients—cut marshmallows in small pieces. Especially good with ham.

Mrs. Myrtle See

KENNETH E. GONSER
INSURANCE

701 S. Van Buren St. Tel. 398, Auburn, Ind.

Salads

EGG AND OLIVE SALAD

1 pkg. lemon Jello
1 small bottle stuffed olives
3 hard boiled eggs
2 stalks celery

Drain liquid from olives, heat and use to dissolve the Jello, adding a little water if there is not sufficient liquid for the Jello. Slice the eggs and olives and dice the celery. All these may be added at once, as soon as the Jello is dissolved. Place in refrigerator. Serves 6. For variety, about a tbsp. of diced onion or pickle may be added, if desired.

Mrs. Jean H. Jackson

FROZEN FRUIT IN CREAM SALAD

1/2 cup mayonnaise
1/2 pint whipped cream
2 cups peaches, drained and finely cut (No. 2½ can)
1½ cups crushed pineapple, drained, or sliced pineapple, drained and finely cut (No. 2 can)
12 marshmallows cut in sixths
1/4 cup maraschino cherries finely cut (3-oz. bottle)
1/2 cup nuts if desired

Fold mayonnaise into cream. Combine remaining ingredients. Fold into mayonnaise mixture. Freeze in trays. Serve on crisp lettuce, garnish with additional cherries and peach slices. About 14 servings.

Mrs. Margaret Davis

24 HOUR SALAD

4 egg yolks
juice of 1 lemon
1 pinch of salt
1/4 cup light cream
1 No. 2½ can sliced pineapple
1 can Royal Anne cherries
24 marshmallows
1 cup cream, whipped

Cook egg yolks, lemon juice, salt and cream in double boiler until thick, then cool. Add whipped cream. Mix well and add fruit. Keep in refrigerator at least 12 hours. It is better if chilled 24 hours.

Mrs. Vera Rohm

MANHATTAN SALAD

1 pkg. lemon Jello
2 cups hot water
2 tsp. vinegar
1/2 tsp. salt
3/4 cup diced red apples
1/2 cup diced celery, salted
1/4 cup nuts

Dissolve Jello, add vinegar, salt. Chill. Add remaining ingredients.

Mrs. John McComas

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Salads

FROZEN FRUIT SALAD

- 1 large can fruit cocktail
- 1 small can crushed pineapple
- 2 bananas
- 6 marshmallows
- 1 cup nuts
- 1 3-oz. bottle maraschino cherries
- 1 box lime Jello
- 1 cup whipped cream
- 2/3 cup salad dressing
- 1/4 lb. Philadelphia cream cheese

Dissolve Jello in 1¼ cups hot liquid including juice drained from fruit cocktail. Let partially set and whip. Add whipped cream, salad dressing and cheese. Add fruit and freeze. Serves 8.

Mrs. Grace Reinchield

24 HOUR SALAD

- 1 large can pineapple
- 1 large can white cherries
- 1 lb. or more California grapes, seeded
- 1 lb. marshmallows
- 1 cup nut meats
- 1 lemon (juice)
- 4 egg yolks
- 1/2 cup coffee cream
- 1 pint cream, whipped

Combine egg yolks, lemon juice and cream. Cook in double boiler until thick. When cool, add the whipped cream. Cut up pineapple, marshmallows, grapes and cherries. Mix the dressing with this. Let stand 24 hours in refrigerator.

Mrs. Rebecca A. Arbogast

PARTY SALAD

- 2 boxes lemon Jello
- 4 cups hot water
- 1 pint cottage cheese
- 1/2 cup mayonnaise
- 1 lb. marshamallows, cut up
- 1/2 cup crushed pineapple

Dissolve Jello in hot water; cool. Then add other ingredients. Let the mixture set. After it is set, I like to prepare 2 or more boxes of plain Jello and pour over the top. If it is Valentine's day, I use the plain red Jello, green Jello for St. Patrick's day, yellow for Easter, etc.

Mrs. Frances Wilson

PRINCE OF WALES SALAD

- 1 pkg. lime Jello
- 1 cup boiling water
- 1 cup cottage cheese
- 1/2 cup cream, whipped
- 1 small bottle stuffed olives
- 1 small can crushed pineapple
- 1 cup nut meats

Dissolve Jello in boiling water. When cool, add other ingredients (not necessary to drain pineapple). Serves 6.

Mrs. Juanita Kuhlman

PEAR SALAD

Arrange 2 or 3 pear halves on lettuce leaves. Sprinkle with shredded cream cheese. On this put a half teaspoon of mayonnaise. Finish with a maraschino cherry on the mayonnaise.

Mrs. Alice Gerig

PALMER'S
LITTLE DUTCH GROCERY
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Salads

PERFECTION SALAD — To serve 70

- 3 boxes gelatin
- 3 cups cold water
- 3 cups mild vinegar
- 12 tbsp. lemon juice
- 12 cups boiling water
- 3 cups sugar
- 6 tsp. salt
- 6 cups cabbage
- 12 cups celery
- pimento as desired

Soak gelatin in cold water. Dissolve with boiling water, add vinegar, lemon, sugar and salt. When gelatin is cool but not set, add shredded vegetables.

Mrs. Rose Means

PEACH CHEESE SALAD

- 1 pkg. lemon flavored gelatin
- 1 cup hot water
- 2½ cups grated American cheese
- 3/4 cup evaporated milk
- 1/2 cup mayonnaise
- 3 tbsp. vinegar
- 1/2 tsp. salt
- 1 No. 2 can sliced peaches

Dissolve gelatin in hot water. Mix together the cheese and milk. Heat until mixture becomes smooth, stirring constantly. Stir in gelatin mixture gradually. Let stand. Put in bowl the mayonnaise, vinegar and salt. Stir into gelatin mixture. Chill until it begins to thicken. Drain peaches. Arrange half cup of peaches in bottom of mold. Cut remaining peaches in small pieces and add to gelatin mixture. Put in mold. When firm, unmold on salad greens.

Mrs. Viola Long

CABBAGE, CELERY AND NUT SALAD

- 4 cups shredded cabbage
- 1 cup diced celery
- 1/2 cup chopped nut meats
- 12 stuffed olives, sliced
- 1 pkg. lime Jello
- 2 cups boiling water
- 2 tbsp. vinegar

Combine cabbage, celery, nut meats and olives. Chill thoroughly. Dissolve Jello in boiling water and add the vinegar. Chill and, when beginning to set, pour over the cabbage mixture. Pour into individual molds or into an oblong shaped pan and chill until set. Unmold or cut in squares and serve on lettuce with mayonnaise.

Mrs. Floyd Petty

GRAPE CLUSTER SALAD

- 2 cups tokay grapes
- 6 oz. cream cheese
- 4 tbsp. cream or evaporated milk
- 2 tbsp. lemon juice
- 1/4 tsp. salt
- 1/4 tsp. paprika
- fresh or canned pear halves
- 4 tbsp. salad oil
- lettuce

Cut grapes in half lengthwise and remove seeds. mash cream cheese and blend in 4 tbsp. cream or evaporated milk. Mix in 2 tbsp. lemon juice and the salt. Cover halves of pears with a tbsp. cheese mixture. Arrange halves on lettuce on salad plates. Arrange cut grapes on pear halves. To remaining cheese mixture add gradually the salad oil. Stir in slowly 2 tbsp. cream, 1 tbsp. lemon juice and the paprika. Serve chilled on pear halves.

Mrs. Viola Long

DENNIS GREENHOUSE

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Salads

PINEAPPLE SALAD

- 1 can crushed pineapple
- 1 lb. cottage cheese
- 1/4 lb. County Line cheese
- 1 tsp. vinegar
- 1/2 cup sugar
- 1 tbsp. corn starch
- 1/2 lb. marshmallows, cut in pieces

Drain pineapple. Heat juice, vinegar, sugar and corn starch until thick. Cool. Add cheese,pineapple and marshmallows. Chill.

Mrs. Roy Shook

PEACH SALAD

- 2 tbsp. mayonnaise
- 1/2 tsp. grated orange rind
- 1 3-oz. pkg. Philadelphia cream cheese
- 6 peach halves
- 1 tbsp. Maraschino cherries, chopped

Mix cheese, orange, rind and mayonnaise. Fill peach halves with above mixture, put halves together, top with cherries.

Mrs. Luella Wyatt

CHEESE SALAD

- 1 box lemon Jello
- 1 tbsp. vinegar
- 1/2 cup milk
- 1/3 cup grated cheese
- 1½ cups water
- 1/2 cup mayonnaise

Dissolve Jello in boiling water. Cool. When beginning to set, add other ingredients. Put in refrigerator to set.

Mrs. Iva Potter

FRUIT AND VEGETABLE SALAD

- 1 small head cabbage
- 3 apples, diced
- 1 cup pineapple, diced
- 1 cup white grapes or seeded Tokays
- 8 marshmallows, cut fine
- 1 cup sour cream
- 1/2 cup sugar
- 1 egg
- 1/2 cup vinegar
- 1 tsp. flour
- 1/2 tsp. mustard

Let cream and vinegar come to a boil. Blend sugar, flour, salt, egg and mustard and add to cream and vinegar mixture. Cook until smooth. When cold, put over fruit and vegetables.

Mrs. Bonnie Peters

COLESLAW SALAD

- 1/2 cup white sugar
- 1/3 cup vinegar
- 1 medium head cabbage
- 1 mango, chopped
- 1 apple, chopped — optional
- 1 grated carrot
- small bits of cauliflower
- salt

Make a sweet sour vinegar mixture of amounts given, or as sweet as you like. If too sour, add more sugar, not water. Dissolve by heating over slow fire; cool. Shred cabbage, salt to taste. Now add vinegar mixture; be sure it is cool. Also, if you wish, you may add a small amount of cream, when you serve it, or without.

Mrs. William E. Pendland

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SALAD DRESSINGS

SALAD DRESSING

- 3 tbsp. salad oil
- 3 tbsp. sugar
- 1½ tbsp. vinegar

Mix until sugar is dissolved and pour over head lettuce tossed salad.

Mrs. George Hess

EAGLE BRAND SALAD DRESSING

- 1 can Eaglebrand evaporated milk
- 2 eggs
- 2 tbsp. melted butter
- 2 tbsp. salt
- 2 tbsp. mustard
- 3/4 cups vinegar

Beat milk, eggs and butter. Then beat salt, mustard and vinegar. Put the two mixtures together and blend.

Jean Jackson

COOKED SALAD DRESSING

- 4 eggs
- 8 tbsp. sugar (1/2 cup)
- 8 tbsp. lemon juice or vinegar
- 4 tbsp. butter
- 1/8 tsp. salt

Beat eggs lightly. Add sugar and lemon juice or vinegar. Cook slowly, stirring constantly, until thick and smooth. Remove from flame and add butter and salt. Cool and store in refrigerator. May be thinned with cream or lemon as used.

Mrs. Howard Andres

BOILED DRESSING

- 1½ tbsp. sugar
- 1/4 tsp. salt
- 1 tbsp. flour
- 1 tsp. dry mustard
- 3 egg yolks or 1½ eggs
- 3/4 cup cold water
- 1/4 cup vinegar
- 2 tbsp. butter

Mix sugar, salt, flour and mustard. Beat eggs slightly. Add to mixture, also water and vinegar. Cook, stirring constantly until thickened. Add butter and cool. Makes one cup.

Mrs. Gladys Michael

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Gerig Furniture Store — Gerig Funeral Home

Salad Dressings

FRENCH DRESSING

- 1 can tomato soup (Campbell's preferred)
- 1 cup Wesson oil
- 3/4 cup vinegar
- 3/4 cup white sugar
- 2 scant tsp. dry mustard
- 1 tsp. salt
- 1 button garlic, sliced

Use quart can. Remove garlic after a couple hours standing.

Mrs. Mary Swain

SALAD DRESSING

- 1 cup salad oil
- 1/3 cup brown vinegar
- 1 tsp. salt
- 1 tsp. dry mustard
- 2/3 cup sugar
- 1 tsp. celery seed
- 1 small onion, chopped

Whip well, until dressing becomes a little thick and does not separate. Keep under refrigeration. Especially good on shredded cabbage or lettuce.

Mrs. Lydia Hipskind

GRANDMA' MAYONNAISE

- 2 cups sugar
- 3 tbsp. flour
- 1 tsp. salt
- 1 dash pepper
- 3 eggs, beaten lightly
- 2 tbsp. butter
- 1 cup vinegar
- 1 cup water

Mix thoroughly. Let boil rapidly 5 minutes. This makes 1 quart.

Mrs. Alice Gerig

SALAD DRESSING

- 1 cup sugar
- 1 cup vinegar
- 1 cup water
- 1 heaping tbsp. flour
- 1 tbsp. corn starch
- 1 tsp. mustard
- 1 tsp. salt
- 2 well beaten eggs

Pour sugar, vinegar and water into saucepan. Stir and put over fire to boil. Put into mixing bowl the flour, corn starch, mustard and salt. Mix together and moisten with water. Add the eggs. When liquid comes to a boil, pour over the mixture in the bowl and stir well. Return to fire and boil until slightly thick.

Mrs. William B. Klock

Oren-VanAman Co.

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AUBURN, INDIANA

MEN'S RECIPES

FRENCH ONION SOUP

6-8 medium onions
1/4 lb. margarine or butter
1½ quarts water
4-6 beef boullion cubes
French bread, toasted
Parmesan cheese, grated

Saute onions in margarine on low heat until tender, turning gently with fork to prevent sticking. Make broth from boullion cubes and water and add to onions and butter. Simmer gently for two hours, or longer if desired. Serve soup over slice of French bread which has been toasted and top with grated Parmesan cheese, if desired.

L. L. Wible

OLD STYLE BUTTERSCOTCH PIE

3/4 cup sugar
4 tbsp. cornstarch or 5 tbsp. flour
1/2 tsp. salt
2 cups milk
2 egg yolks, 2 egg whites
2½ tsp. butter
1/4 tsp. vanilla

Combine cornstarch, half cup of sugar and salt, then stir in one cup milk slowly adding slightly beaten egg yolks before the second cup of milk is added. Cook over boiling water, stir constantly until thickened. Turn fire low to keep mixture hot. Place cast iron skillet on hot burner, melt butter, add 1/4 cup sugar, stir until dark brown in color. Then pour in with first mixture while both are hot and stir vigorously until smooth and uniform in color. Place filling in 8-inch pastry shell, cover with whipped egg whites and brown in oven.

Lewis (Mike) Michael

GOOD BURGERS

Good outdoor fireplace
Bob Morr's kindling
Chauncey's spatula
Grandma's cast iron griddle
Plenty of steak hamburger
Salt and pepper

Flatten hamburger very thin, salt and pepper to taste and fry on extra hot griddle. Serve at once with Frieda, Marilynne, and Alta Mae's trimmings.

George Hess

"EARLY BIRD CHOCOLATE"

1 cup milk
1 tsp. cocoa
1½ tsp. sugar
1 marshmallow
vanilla
water

Take a quart pan, cover the bottom of the pan with water; add cocoa and sugar; add flavoring and dissolve. Add milk and heat. Break up 1 marshmallow in a cup and pour hot chocolate over it. This is enough to serve 1 person and is very refreshing at 4 o'clock in the morning, if you get up in time to make it.

Robert Morr

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AUBURN, INDIANA
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Men's Recipes

CHOCOLATE ICE BOX CAKE

- 1 angel food cake
- 1/2 cup small pieces English walnuts
- 2 cakes German's sw. chocolate
- 1½ tbsp. water
- 4 egg yolks, 4 egg whites
- 2 tbsp. confectionery sugar
- 1 cup cream, whipped

Part 1. Tear up angel food cake and distribute pieces evenly in a pan. Sprinkle walnut meats over this. Part 2. Melt chocolate in double boiler. Add water and blend. Remove from fire, add egg yolks, one at a time, beating until smooth. Add confectionery sugar. Fold in stiffly beaten egg whites, 1 cup whipped cream. Pour part 2 over part 1. Place in refrigerator or very cool place and let stand over night. Serve with additional whipped cream over top.

Charles O. Krise

SALMON JOLLY — A one dish meal

Paint inside of casserole with shortening. Place 3/4 inch layer of shredded salmon in casserole, then a layer of small onions; repeat until casserole is within one inch of full; fill with bread chunks; add 1/4 cup milk or cream. Cover top layer with generous layer of butter; season to taste. Bake 30 minutes in 350° oven.

Contributed by Ward Jackman, Auburn's top amateur male cook

AGWAM SUI

- 1/2 loaf day-old bread
- 1/4 cup butter
- 1/2 cup milk
- 3 eggs or more, depending on price
- salt and pepper to taste

Cut bread into cubes and brown in heated butter in heavy skillet. Beat eggs with milk, salt and pepper. Pour over bread in skillet. Fry until brown, turning often. Serve at once.

Chauncey E. Clem

HOT POTATO SALAD — German style

- 6 medium potatoes
- 1 tsp. salt
- 1/8 tsp. pepper
- 2 tbsp. chopped parsley
- 1 small onion

Dressing —

- 6 slices bacon
- 1 tbsp. flour
- 1/2 cup hot water
- 1/2 cup hot vinegar
- 1 tbsp. sugar

Scrub potatoes, cook in boiling salted water until they can be easily pierced with a fork. Peel, cut and season with salt and pepper. Keep hot. Chop parsley and onion fine and add to potatoes. For dressing, cut up bacon in small pieces and fry slowly until crisp and light brown. Pour off all fat except 2 tbsp. Stir in flour and cook, stirring constantly, 2 minutes. Add hot vinegar, water and sugar. Bring to boil, stirring constantly. Pour over potatoes and toss gently.

Clyde C. Leeke

HOOVER'S GROCERY

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Men's Recipes

GREEN BEANS IN GOLDEN CRUMBS

- 1 No. 2 can green beans
- 4 tbsp. butter
- 1/2 tsp. salt
- 1/4 cup cracker crumbs
- 1/8 tsp. pepper
- 1/2 cup canned or fresh mushrooms

Thoroughly heat beans; add crumbs and seasonings mixed with melted butter, toss lightly, top with mushrooms lightly browned in butter.

Clyde C. Leeke

STANLEY'S GINGER COOKIES

- 1 small can baking syrup or sorghum
- 1½ cups sugar
- 1 cup lard
- 2 tsp. ginger
- 1 tbsp. cinnamon
- 2 eggs
- 1 cup sour milk or buttermilk
- 1 tsp. baking powder
- 4 slightly rounded tsp. soda in flour to make a stiff dough

Mix and bake.

Stanley Means

CARROT AND ONION VEGETABLE

To equal parts of sliced onions and carrots, add 1 or 2 slices of bacon, diced, and enough water to keep from burning. Cover and simmer until tender.

Clyde C. Leeke

MORBUS SABBATICUS

Morbus Sabbaticus is a disease peculiar to Church Attendance. The following peculiarities it possesses are obvious:

1. The symptoms vary, but it never interferes with the appetite.
2. It never lasts more than twenty-four hours at a time.
3. No physician is ever called.
4. It always proves fatal to the spiritual life.
5. It is contagious.

The attack comes on suddenly every Sunday morning. No symptoms are felt Saturday night, and the patient awakes as usual, feeling fine; eats a hearty breakfast. About nine o'clock the attack comes on and lasts until around noon. The pain is not too severe, for the patient remains able to read the Sunday paper. By noon he is not only able to eat but partakes of even a larger meal than usual. In the afternoon the patient is much improved and is able to walk, swim, ride, or even enjoy a more strenuous exercise, such as golf, shooting, or auto and horse racing. The attack comes on again after this exercise but lasts only a short time, until after the evening services at the church have concluded. The patient is fully recovered by Monday morning and is able to be at work as usual.

Selected and adapted, by Rev. C. C. Collins

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Gerig Furniture Store — Gerig Funeral Home

CANDIES

CHOCOLATE FUDGE

- 2 squares Baker's chocolate
- 3/4 cup milk
- 2 cups granulated sugar
- 1 dash salt
- 1 tsp. vanilla
- 1 tsp. butter
- nuts

Melt chocolate with milk until smooth, add sugar and salt and stir until it begins to boil. Do not stir after boiling starts. Boil to soft ball stage and let cool. Beat until it loses its gloss. Add nuts.

Mrs. Vera Shaw

DIVINITY FUDGE

- 3 cups granulated sugar
- 1 cup white Karo
- 1/2 cup water
- 2 egg whites
- 1/4 tsp. salt
- 3/4 cup chopped nuts
- 1 tsp. vanilla

Combine Karo, water, salt and sugar, boil until a little tried in cold water is brittle, or 300°. Beat the egg whites and gradually beat in the boiling syrup. Whip until it begins to stiffen, add vanilla and nuts, beat more and pour into buttered pan. When cold, cut into squares.

Miss Beverly Laux

CHOCOLATE FUDGE

- 2 cups granulated sugar
- 1 cup whole milk
- 2 tbsp. flour
- 2 squares chocolate
- 1 pinch salt
- butter size of walnut

Mix all together. Let boil until a soft ball forms in cold water. Remove from stove. Let stand until pan feels warm, or until it begins to thicken, then stir hard. Mix in chopped nuts. Pour on buttered plate and mark in squares.

Mrs. B. Tomer

PEANUT BRITTLE

- 1½ cups salted peanuts
- 1 cup granulated sugar
- 1 cup brown sugar
- 1/2 cup white corn syrup
- 3/4 cup water
- 2 tbsp. butter
- 1/4 tsp. baking soda

Spread peanuts evenly on a shallow buttered porcelain enameled tray. Mix brown and white sugar, syrup and water. Cook until sugar is dissolved, stirring until a little of the mixture becomes very brittle when dropped into cold water at 300°. Add butter and soda. Stir only enough to mix thoroughly. Pour the syrup quickly over the peanuts, making a thin sheet. Allow to cook thoroughly, then break into small pieces. Makes about 1½ pounds.

Mrs. Louie Baker

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Candies

CRACKERJACK

- 2 cups brown sugar
- 1 cup light brown Karo syrup
- 1/4 cup water
- butter size of walnut
- 1 pinch of soda
- 6 quarts popped corn

Boil sugar, syrup, water and butter until it spins a thread. Add pinch of soda and stir well. Pour over popped corn and mix well. Flatten out on waxed paper.

Mrs. Bertha Hipskind

CHOCOLATE FUDGE

- 4½ cups granulated sugar
- 3/4 cup oleo
- 1 can Carnation milk
- 2 pkg. chocolate bits
- 1 glass marshmallow cream
- 1 cup nut meats

Cook sugar, oleo and milk until soft ball stage. Add chocolate bits, marshmallow cream and nut meats. Beat until chocolate bits are melted. Pour on well buttered plate. Cut into squares when cool. Makes 5 pounds.

Mrs. Bessie Trout

CREAMY CHOCOLATE FUDGE

- 1 sqare Baker's bitter chocolate
- 2 cups white sugar
- 1 cup milk
- butter size of walnut
- 1/2 cup chopped nut meats

Combine in pan, cook until soft ball stage. Cool. Add nuts. Beat until creamy. Pour on buttered platter.

Mrs. Sherb TenEyck

CREAMY CHOCOLATE FUDGE

- 2 cups granulated sugar
- 3 tbsp. cocoa
- 2 tbsp. flour
- 4 tbsp. white Karo
- 2/3 cup rich milk
- 1 cup nuts
- 1 tsp. vanilla

Combine all ingredients except nuts and vanilla. Cook until mixture forms a soft ball when tried in cold water. Cool until tepid, add vanilla and nuts. Beat until thick and creamy. Pour into buttered pan and, when almost cold, cut in squares.

Miss Beverly Laux

NUT CANDY

- 3 cups granulated sugar
- 3/4 cup milk
- butter size of walnut
- 1 tsp. vanilla
- 1 cup chopped nut meats
- 1 pinch salt

Place 2 cups sugar, milk, butter and salt in a saucepan. Start boiling. Place 1 cup sugar in a skillet and melt, stirring constantly. When the first mixture has reached the softball stage and the sugar is melted, add the melted sugar to the saucepan mixture. Cool. Beat until creamy. Add nuts. Pour on buttered platter. When cool, cut in squares.

Mrs. Lois Carper

Compliments of

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Candies

CHOCOLATE FUDGE

- 2 cups sugar
- 1 cup milk
- butter size of walnut
- 2 squares chocolate, or
- 4 tbsp. cocoa
- 2 tbsp. marshmallow cream

Boil until it forms a soft ball. Remove from fire and beat rapidly. When fudge begins to stiffen, add the marshmallow cream and continue to beat until thoroughly mixed. Pour into a buttered platter and cool. Score with a knife.

Mrs. John McComas

NEVER FAIL CARMEL FUDGE — OR FROSTING

- 2 cups light brown sugar
- 1 cup granulated sugar
- 2 tbsp. white corn syrup.
- 2 tbsp. butter
- 2/3 cup sweet or sour cream, or evaporated milk
- 1 cup chopped nuts

Cook ingredients over low heat until sugar dissolves, increase heat if necessary and cook to soft stage. Cool to lukewarm, beat until ready to set. Add nuts, pour into greased pan or platter.

Mrs. Clyde Leeke

DIVINITY

- 2 cups granulated sugar
- 1/2 cup white Karo syrup
- 1 cup water
- 2 egg whites
- 1/2 cup chopped nuts
- 1 tsp. vanilla

Combine sugar, Karo and water and boil to soft ball stage. Pour slowly over beaten egg whites. Beat constantly and continue until mixture loses its gloss. Add nuts. Drop by spoonfuls onto waxed paper or greased cookie sheet.

Mrs. Vera Shaw

POTATO, COCOANUT CANDY

- 2 medium size potatoes
- 4 tbsp. butter
- 1/2 lb. shredded cocoanut
- 2 tsp. vanilla
- 2 lb. powdered sugar
- 4 squares melted chocolate

Boil potatoes and mash fine. Add to this the melted butter, cocoanut, vanilla and sugar. Beat until creamy. Pour into a buttered pan 1 inch thick. When hard, pour over it the melted chocolate. After 2 hours, cut in squares.

Mrs. Nettie L. Griswald

Compliments of

Randle Bakers

Corner of Seventh and Cedar Streets

PHONE 210

Candies

POPCORN BALLS

2 cups white sugar
1 cup brown sugar
1/2 cup white Karo, less 1 tbsp.
1 tbsp. molasses
1/2 tsp. salt
1½ cups water
3 tbsp. vinegar
1 tbsp. butter
1 tsp. vanilla
5 quarts corn

Cook sugar, water, salt and corn syrup to hard ball stage (250° to 260°). Add vinegar and vanilla and cook to light crack stage (270°, or until syrup when poured from spoon leaves a floating thread). Add butter and vanilla. Slowly pour over corn, stir well to coat kernels. Press in balls.

Hints: Keep corn crisp and hot in preheated oven at 200°. Wet hands by holding under cold running water before shaping balls. Makes 20 to 25 balls.

Mrs. Ruth Leeke

CRACKERJACK

2 cups granulated sugar
1/2 cup Karo
1/2 tsp. soda
water enough to cover sugar

Cook sugar and water to molasses, add Karo and cook until this forms a soft ball when a little is tested in cold water. Then add soda and cook until it cracks slightly. Pour this into the corn and stir. This can be formed into balls.

Mrs. George Hess

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JAMS AND BUTTERS

STRAWBERRY JAM

1 quart berries — **4 cups sugar**

Wash berries. Pour boiling water over and pour off immediately. Mash and add 2 cups sugar. Boil 3 minutes, then add 2 cups more and boil 3 minutes longer. Cool. Stir well and fill glasses. Paraffin.

Mrs. Della M. Houtz

PEAR JAM

4 cups pears, pared and cut in small pieces
2 cups sugar
1/2 cup water
1 small bottle maraschino cherries

Cook until waxy. Test as for jam. Takes about a half hour. Pour into jelly glasses.

Mrs. Faye Miller

PEACH DELIGHT

4 pints peaches, dices
3 pints granulated sugar
2 oranges or lemons, ground
1 cup nut meats

Cook peaches, sugar and oranges or lemons until clear. Add nut meats. Pour into jelly glasses.

Mrs. Helen Condon

APPLE BUTTER

1 gallon sweet cider
2 quarts graulated sugar
2 quarts apple sauce
cinnamon to taste if desired

Stir well the apple sauce, cider and sugar and boil for 4 hours, just a slow boil; this will not need stirring while cooking. Remove from stove and add cinnamon if desired. Seal.

Mrs. B. Tomer

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RELISHES

TOMATO AND APPLE RELISH

- 4 onions
- 13 tomatoes
- 2 peppers, red and yellow
- 4½ cups sugar
- 2 cups vinegar
- 2 tbsp. salt
- 12 sour apples

Grind the onions, apples, peppers ,tomatoes. Add vinegar, sugar and salt. Boil 1/2 hour. Seal while hot. Very good on hamburgers or hot dogs. Makes 8 pints.

Mrs. Lois Beber

CRANBERRY RELISH

- 1 pound cranberries
- 1 whole orange
- 2 cups granulated sugar
- juice of 2 oranges

Grind cranberries and orange. Add sugar and orange juice. Mix and let stand a few hours and chill, or it can be made a day before using. Do not cook. Serve with meat courses in sherbet cups.

Mrs. Ray Condon

MILDRED'S RELISH

- 4 quarts green tomatoes
- 12 mangoes, 6 red, 6 green
- 8 large onions
- 4 tsp. tumeric
- 1 tsp. celery seed
- 2 tsp. mustard seed
- 1 quart vinegar
- 3 lbs. sugar
- 3 or 4 tbsp. salt

Grind tomatoes, mangoes, onions, then add spices, vinegar, salt and sugar. Cook 40 minutes.

Mrs. Mabel Ketel

GRANDMOTHER'S BEET RELISH

- 1 quart chopped cooked beets
- 1 quart fine cabbage
- 1 tbsp. salt
- 2/3 cup horseradish
- 2 cups sugar
- vinegar

Add enough vinegar to cover well. This will keep in a cool place.

Mrs. Faye Miller

AUBURN JUNK & PAPER CO.

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AUBURN, INDIANA

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SAUCES

BAR-B-Q SAUCE

- 1 cup catsup
- 1/3 cup Worcestershire sauce
- 2 cups water
- 1 tsp. chili powder
- 1 dash Tobasco sauce

Bring to a boil. Bake ribs until brown, baste with sauce 20 minutes before taking out of oven.

Mrs. Carrie Weaver

BARBECUE SAUCE — for steaks and hamburger

- 2 tbsp. butter
- 1 medium size onion, sliced
- 1 clove garlic
- 1/2 cup celery, chopped
- 3/4 cup water
- 1 cup catusp
- 2 tbsp. vinegar
- 2 tbsp. lemon juice
- 2 tbsp. Worcestershire sauce
- 2 tbsp. brown sugar
- 1 tsp. dry mustard, or
- 1/2 tsp. mustard
- 1 tsp. salt
- 1/4 tsp. pepper

This is also good on and with other meats. Mrs. Verle Tharpe, Sr.

PIQUANTE SAUCE FOR MEATLOAF

- 3 tbsp. brown sugar
- 1/4 cup catsup
- 1/4 tsp. nutmeg
- 1 tsp. dry mustard

Combine. Spread on top of meat loaf before baking. Mrs. Robert Ross

CLUB SAUCE OR CHILI SAUCE

- 12 large tomatoes
- 2 large onions
- 2 cups vinegar
- 2 cups sugar
- 2 level tbsp. salt
- 6 large sweet peppers, chopped

Combine, except peppers. Boil 1½ hours. Add peppers. Boil 15 minutes. Bottle or can.

Mrs. Juanita Kuhlman

CHILI SAUCE

- 3 dozen chopped ripe tomatoes, drained
- 6 green peppers
- 6 medium onions
- 2 cups sugar
- 4 tbsp. salt
- 2 tbsp. cloves
- 2 tbsp. ginger
- 1 tbsp. chili powder
- 4 cups vinegar

Cook vegetables, add spices and vinegar and boil down to suit taste.

Mrs. Jennette Trader

SOFT WATER ADVANTAGES — MORE SUDS, LESS SOAP
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VEGETABLES COOK QUICKER, TASTE BETTER, RETAIN COLOR
SAVINGS GREATER THAN COST
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MISCELLANEOUS

FRUIT PUNCH — Serves 50 people

Juice of:
- 1 dozen oranges
- 1 dozen lemons
- 2 grapefruit
- 2 lbs. graulated sugar
- 1 large bottle ginger ale
- 2 or 3 pints pineapple sherbet

Add 1 quart of water to sugar and bring to boil. Skim and cool. Strain juices, add cooled sugar syrup and another gallon of water. Just before serving, add ginger ale and beat in the sherbet.

Mrs. Irene Bisel

GRAPE JUICE TO CAN

- 6 lbs. grapes, after removing stems
- 2 lbs. sugar

Cook grapes with 2 quarts water for 15 minutes. Strain through colander, then through cloth. Add two more quarts water and the sugar. Bring to a boil and seal at once. One recipe makes about 5 quarts of juice.

Mrs. Irene Bisel

GREEN TOMATO MINCE MEAT

- 1 peck green tomatoes, ground fine
- 6 large apples, ground
- 2 lbs. brown sugar
- 1 lb. raisins
- 1 tsp. each of ground cinnamon, cloves, allspice and salt
- 1/2 cup vinegar

Drain juice off ground tomatoes and add as much water as there was juice. Add ground apples, sugar and raisins. Cook slowly until tomatoes are tender. Then add spices and salt. Add vinegar. Cook slowly until thick. Stir to keep from burning. Can while hot. Add a lump of butter when baking pies.

Mrs. Bertha Frederick

SANDWICH SPREAD

- 1 dozen green tomatoes
- 1 dozen red peppers
- 1 dozen green peppers
- 2 large onions
- 1 pint vinegar
- 3½ cups sugar
- 1 tsp. salt
- 1 tsp. celery salt
- 1 small jar of mustard
- 1 cup flour
- 1 quart salad mayonnaise

Grind tomatoes, peppers and onions. Mix. Bring to boil and drain. Mix vinegar, sugar, salt, celery salt, mustard and flour; add to drained mixture and cook 5 minutes. Remove from heat. Add mayonnaise. Reheat and can. Good with fish, mixed in salads, sandwich spread mixtures, or as a sandwich spread.

Mrs. Roy Carey

PUNCH

- 12 large cans orange juice
- 6 large cans grapefruit juice
- 6 large cans pineapple juice
- 4 dozen lemons, juiced
- 5 lbs. sugar

Makes 275 4-oz. servings.

Mrs. Bonnie Peters

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Miscellaneous

SPICED CRANBERRY COCKTAIL

4 cups cranberries
4 cups water
1½ cups sugar
1/2 inch cinnamon stick
4 whole cloves
2/3 cup lemon juice

Cook cranberries with water and sugar until all have popped open. Strain and return cranberry juice to sauce pan. Add cinnamon and cloves and simmer for 5 minutes. Remove spices and add lemon juice and chill. Especially good at Thanksgiving or Christmas when serving turkey dinner. Serves 6.

Mrs. C. A. Hampton

APPETIZER

1 pkg. Philadelphia cream cheese
1 small lump butter
1 tsp. salt
1 dash black pepper
1 tbsp. heavy cream
1 pimento, finely chopped
1 tbsp. green pepper, chopped fine
1 tsp. onion juice

Mix first 5 ingredients until smooth; add remaining ingredients. When well mixed, place in refrigerator to chill and serve with Saratoga crackers. Onion may be omitted or fine chopped olives substituted for onion.

Mrs. C. A. Hampton

TABLE OF WEIGHTS AND MEASURES

Measurements should be level.

2	cups	1 pint	3	cups corn meal	1 pound
2	pints	1 quart	3⅓	cups confectioners' sugar,	1 pound
4	quarts	1 gallon	2⅔	cups brown sugar	1 pound
16	ounces	1 pound	1	cup shelled nuts	1/4 pound
3	teaspoons	1 tablespoon	16	squares chocolate	1 pound
4	tablespoons	1/4 cup	2	cups rice	1 pound
16	tablespoons	1 cup	5	cups coffee	1 pound
4	cups flour	1 pound	4	cups cocoa	1 pound
2	cups butter	1 pound	4	cups fresh grated cheese,	1 pound
2	cups granulated sugar	1 pound	8	cups dry grated cheese	1 pound

OVEN TEMPERATURE

Degrees Fahrenheit

Very slow oven	250-300	Moderately hot	375-400
Slow	300-350	Hot	400-450
Moderate	350	Very hot	400-450

Our sincere appreciation to the merchants who advertised in this book.

The Committee

CALORIES CHART

	Calories
Bread, white, 1 slice	65
Bread, whole wheat, 1 slice	75
Bread, rye, 1 slice	75
Doughnut, yeast, average	200
Crackers, saltines, 1 cracker	15
Biscuits, 1, 2" x 2"	135
Coffee, 1 cup sugar and cream	100
Tea, 1 cup, sugar and cream	100
Carbonated beverages, 6 oz. cola type	85
Cocoa, half milk, 1 cup	165
Milk, whole, 1 cup	165
Milk, buttermilk, 8 oz., 1 large glass	85
Butter or fortified margarine, 1 tablespoon	100
Cheese, American cheddar, 1-inch cube	70
Cheese, cottage, 1/2 cup	100
Cream, heavy whipped, 1 tablespoon, unsweetened	35
Egg, whole, 1 medium, average	56-60
Ice Cream, 1 serving	200
White sugar, 1 tbsp.	50
Brown sugar, 1 tbsp.	40
Cake, angel food, 1/10 of large cake	155
Chocolate cake, 1 serving	200
Cookies, oatmeal, 1 large 3½" diameter	120
Gelatin, lemon, 1 serving, 1/2 cup	75
Pie, apple, 1/6 of a medium pie	265
Pie, chocolate, 1/6 of a medium pie	325
Apple, raw, 1 large	100
Peaches, canned in syrup, 2 halves, 1 tbsp. juice	75
Pineapple, canned in syrup, 1 slice 3/4 inch	85
Banana, fresh, 1 small	100
Cantaloupe, 1/2 of 4½" melon	40
Watermelon, 1 slice, 6" diameter x 1½"	190
Grape juice, 1/2 cup	75
Orange juice, 8 oz., full cup	100
Bacon, 4 small slices	100
Chicken, stewed, 1/2 breast or 1 thigh	195
Turkey, 3 oz., light or dark	165
Beef, round, lean, cooked, 1 hamburger	140
Beafsteak, 3 x 3 x 1/2 inch	200-300
Bologna, all meat, 1 oz.	65
Haddock, filet, 1 serving 3 x 2 x 3/4 inch	70
Ham, smoked, baked, 3½ ounces	300
Pork chop, lean, broiled, 1 chop	255
Peanuts, roasted, 16 nuts, no skins	90
Lima beans, 2/3 cup	130
Beans, string, 1/2 cup	22
Cabbage, raw, 1/2 cup	15
Carrots, raw, 2 large	45
Celery, 1/2 cup, 3 stalks	15
Sweet corn, 1 medium ear, 1/2 cup	100
Lettuce, 1/4 head	10
Peas, canned, 1/2 cup	55
Potatoes, white, mashed, 1/2 cup	155
Sweet potato, 1 large	210
Tomato, fresh, 1 medium	25
Tomatoes, canned, 1/2 cup	20
Red beets, fresh, 1/2 cup	45
Cauliflower, 4 tbsp.	25
Eggplant, 1 slice	30

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N. E. YODER AND SONS

PHONES 1056 and 1694

727 N. Jackson St. Auburn, Indiana

Here's what's cookin':
Broccoli Salad

Serves: 6-8

Recipe from the kitchen of:
Billy Alice Boan

2 (10 oz) pkg frozen broccoli or 1 large head fresh broccoli, chopped, (include peeled stems also)

1 cup chopped celery

½ cup chopped onion (I like green onions, if possible)

3 chopped hard-cooked eggs

1 cup sliced stuffed green olives

1 tsp lemon juice

1 cup Hellmans mayonnaise

Undercook broccoli, should be crisp. Plunge in ice water and drain well. Add remaining ingredients - toss together and Chill.

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MINCEMEAT COOKIES

1 cup Shortening (part butter)
2 eggs
1 cup Mincemeat
2 T. Water
1½ cups brown sugar
½ t. salt
4 cups flour
1 t. soda
½ t. cinnamon
1 cup nuts
1 cup raisins (optional)

Drop and bake at 350 deg.

313 N. Grant
Duplin

727 N.

C. Crushed pineapple
½ t. Vanilla
½ C. chopped English Walnuts
OP COOKIES

Cooked prunes in orange juice
d little nutmeg for flavor, Nuts optional

ffy; add egg and beat well. Add mincemeat,

tir into creamed mixture. Drop by teaspoon-
for 18 to 20 minutes. Yield: about 5 doz.

ICE CAKE

Company

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½ c. crushed pineapple
½ t. vanilla
½ c. chopped English walnuts

MINCEMEAT DROP COOKIES

½ c. shortening
½ c. sugar
1 egg
1 c. prepared mincemeat
2 c. all-purpose flour
½ tsp. soda
½ tsp salt

try 1 C. Cut up cooked prunes in orange juice
Cin and little nutmeg for flavor, Nuts optional

Cream shortening and sugar until light and fluffy; add egg and beat well. Add mincemeat, mixing well.

Combine flour, soda, and salt; mix well, and stir into creamed mixture. Drop by teaspoonfuls onto greased cookie sheets. Bake at 350 for 18 to 20 minutes. Yield: about 5 doz.

Note: My oven 350° for about 12 minutes

MINCEMEAT SPICE CAKE

2 eggs
½ c. shortening
1 c. firmly packed brown sugar
½ tsp. salt
½ c. prepared mincemeat
1 3/4 c. all-purpose flour
½ tsp. soda
1 tsp. ground cinnamon
½ tsp. ground cloves
½ c. buttermilk
¼ c. chopped nuts
Fluffy Frosting

Separate 1 egg; set aside egg white for frosting.

Combine shortening, sugar, egg yolk, remaining egg, and salt in a large mixing bowl; mix well. Add half the mincemeat and mix well.

Combine flour, soda, cinnamon, and cloves; mix well. Add to creamed mixture alternately with buttermilk. Stir in nuts and remaining mincemeat. Spoon into a greased and floured 8-inch square pan. Bake at 350 for 50 to 55 minutes or until cake tests done. Let cake cool completely. Spread Fluffy Frosting over top of cake. Yield: one 8-inch cake.

Fluffy Frosting:

½ c. sugar
2 tsp. water
2 tsp. light corn syrup
Pinch of salt
1 egg white
½ tsp. vanilla extract

Combine sugar, water, corn syrup, and salt in a small saucepan; mix well. Cover and cook over low heat until sugar dissolves, about 2 or 3 minutes. Uncover pan; bring mixture to a boil, and boil without stirring until syrup spins a 6- to 8-inch thread or until candy thermometer registers 236°.

While syrup cooks, beat egg white at high speed of electric mixer until stiff but not dry. Pour hot syrup in a thin stream over egg white, beating constantly at high speed. Continue beating until mixture will hold a stiff peak. Add vanilla, and mix well. Yield; enough for one 8-inch cake.

Virginia Yates

Pear Salad Fancy

First Layer
1 16 oz. can pear halves (diced)
1 pkg. lime jello (small)
Water

Second Layer
1 pkg. lemon jello (small)
1 c. boiling water
1 c. mayonnaise
1/3 c. diced celery
1 Tbsp. chopped parsley
¼ c. chopped onion
2 chicken breast cooked, skinned, and diced

Third Layer
1 pkg. strawberry jello (small)
1½ c. boiling water
1 pkg. frozen cranberry orange relish

Drain pears; add enough water to the syrup to make 1 3/4 c. of liquid. Heat 1 c. of the liquid and dissolved lime jello. Stir in remaining liquid and pears. Pour into an 8x8 pan or 9x9 pan. Chill until set but not firm.

Dissolve lemon jello in boiling water; stir in mayonnaise, celery, parsley, onion, and chicken. Chill until very thick. Spoon gently over lime jello. Chill until set but not firm.

Dissolve strawberry jello in boiling water. Stir in cranberry relish. Chill until slightly thickened. Pour over lemon jello. Chill until firm. Cut into squares and serve on a lettuce leaf. Makes 6 servings. This is very good.

Lemon Vegetable Salad

1 pkg. lemon jello (small)
3/4 c. boiling water
Stir until dissolved

Add: 1 c. cottage cheese
½ c. chopped onion
½ c. chopped green pepper
½ c. chopped celery
½ c. chopped stuffed olives

Whip ½ pint of whipping cream and add to above. Refrigerate. This is very good to take to potlucks. Put in 9x9 pan. I added a ¼ c. mayonnaise also.

HAM 'AN RICE CASSEROLE

4 C. ham, cubed
3 c. cooked rice
2 c. french beans
1 c. bean sprouts
1 c. water chesnuts
1 c. sliced mushrooms
1 can Mushroom Soup
1 can Celery Soup
Butter Bread Crumbs

Mix all together. Bake 350 degrees in 9 x 13 pan for 35 minutes. At end uncover so it browns.

BEEF BURGANDY

6 strips bacon cut in ½ in. pieces
3 lb. beef chuck, cubed
1 lg. carrot, sliced thin
3 Tbsp. flour
1 - 10 oz. beef broth
1 Tbsp. Tomato Paste
2 cloves garlic, crushed
½ to 1 tsp. thyme
1 whole bay leaf
½ lb. onions peeled (cut up)
1 lb. fresh mushrooms, sliced
½ c. red cooking or burgandy wine (opt.)

Cook bacon until crisp, remove and drain. Save and brown beef, then take out. Brown carrots and onion, dump together, season with 1½ tsp. salt and ½ tsp. pepper. Stir in flour and add broth. Mix well and cook, simmer 1 hr. Add bacon, thyme, paste, garlic, leaf, and onion. Cover, heat several hours. When close to eating, saute mushrooms, add to rest. Put wine in when adding mushrooms. Just before serving, cook 1 pkg of regular size medium size noodles.

MINCEMEAT CHIFFON PIE

1 envelope unflavored gelatin
½ c. cold water
¼ c. rum
1½ c. prepared mincemeat
3 egg whites
1/8 tsp. salt
1/3 c. sugar
1 c. whipping cream, whipped
1 baked 9-inch pastry shell
Maraschino cherries

Soften gelatin in cold water; stir over low heat until gelatin is dissolved. Remove from heat, and stir in rum and mincemeat. Chill, stirring occasionally, until mixture mounds when dropped from a spoon.

Beat egg whites until stiff but not dry. Add salt and sugar, and beat well. Fold gelatin mixture into egg whites; fold in whipped cream. Spoon into pastry shell. Garnish as desired with cherries. Chill until firm. Yield; one 9-inch pie.

(over)

CHEESE AND CHICKEN ROLL UPS

In med. saucepan, melt 2 T. oleo, stir in 2 T. flour, cook until mixture is smooth and bubbly. Gradually add 1 c. milk; cook until thickened. Stirring constantly. Add ¼ c. shredded Natural Monterey Jack cheese and 3/4 c. of shredded sharp natural cheddar cheese; stir until melted. Remove from heat; reserve 2/3 c. sauce for topping. Turn oven to 375 deg. To remaining sauce, add 1 c. cooked cubed chicken, ¼ c. chopped onion, and 3 T. sliced ripe olives. Separate 1 can biscuits into 10 biscuits, press or roll into 4 inch circles. Place about 2 T. chicken mixture down center of each circle. Roll up and place seam side down in ungreased 12x8 pan or 9 inch pan. Bake 19 to 21 min., until golden brown. Spoon on reserved sauce, sprinkle with ¼ c. chredded jack cheese, and 1 T. ripe olives. Bake at additional 2 to 3 minutes. Serves 5

PUMPKIN CHEESECAKE

1 c. graham cracker crumbs
1 c. plus 1 T. sugar
6 Tbsp. butter or oleo, melted
16 oz. cream cheese at room temp.
1 can (16 oz.) pumpkin
1 tsp. cinnamon
½ tsp. each ginger and nutmeg
1/8 tsp. salt
2 eggs
1 pint sour cream (2 c.)
1 tsp. vanilla
Whipped Cream; toasted, sliced and unblanced almonds (opt.)

Mix crumbs with 1 Tbsp. sugar and the melted oleo until blended. Press into a 8 or 9 inch springform pan; chill. Beat cream cheese and 3/4 c. sugar until well blended. Beat in pumpkin, spices and salt. Add eggs 1 at a time, beating well after each. Pour into crust, bake at 350 deg. for 50 min. Remove cake, raise oven temp. to 400 deg. Mix well sour cream, remaining sugar ¼ c. and the vanilla. Spread on top of filling. Bake 8 min. Cool cake on rack. Remove sides of pan, chill cake. Before serving garnish with border whipped cream and almonds. Serves 12. I left my cake in the pan and did not put whipped cream on it. This is very rich.

MOLDED CRANBERRY APPLE SALAD

1 c. each cranberries, sugar and chopped apple (preferably McIntosh).
1 pkg. (6 oz.) lemon jello
2 c. boiling water
1 c. pineapple joice
1 c. crushed pineapple, well drained
½ c. seedless grapes, halved
¼ c. walnuts pieces (opt.)

In food grinder or blender grind cranberries and apples together. Place in small bowl with sugar and let stand for 30 min. Meanwhile in large bowl dissolve jello in boiling water, stir in pineapple joice which has been drained from a can of pineapple. Chill until mixture mounds when dropped from a spoon. Fold in cranberry misture, pineapple, grapes and nuts. Pour into a 6 c. mold or into a 9x9 pan. Chill until firm. Cut salad in mold into slices. Pan into squares. Garnish with green grapes or chicory. I added 1 pkg. gelatine for a firmer jello. This is very good with hot chicken salad. If there is not enough pineapple juice from crushed pineapple add enough water for the 1 c.

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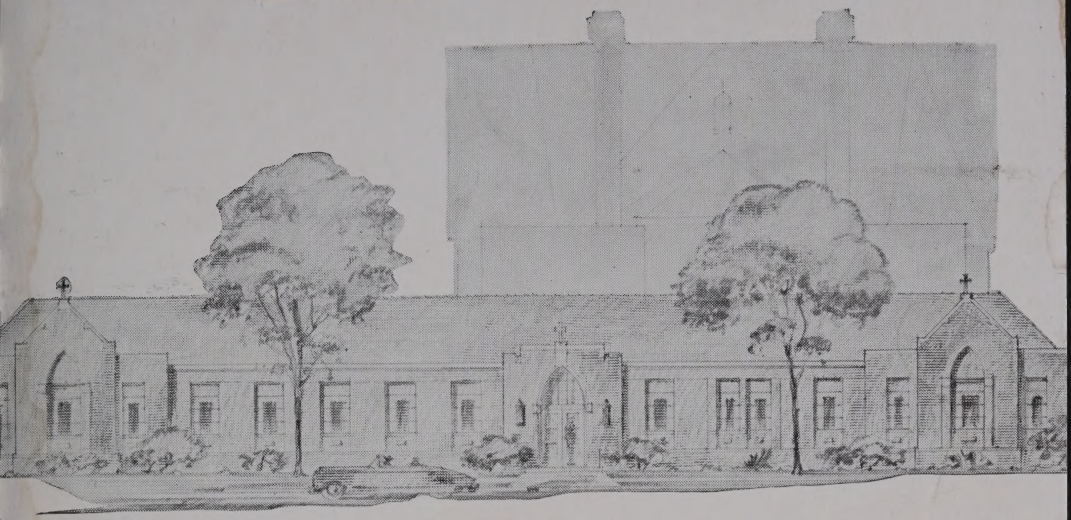

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